

# Pudding & Cheese

Sticky toffee pudding, butterscotch sauce, vanilla ice cream <i>Try a glass of H&amp;H Madeira Wine</i>	6
Prosecco poached pear, caramelised walnuts, damson ice cream <i>Try a glass of Bloom Strawberry Cup Gin</i>	6
Apple & mixed berry crumble, vanilla custard* <i>*Baked to order 15 minutes. Damson gin on ice would be a sweet addition</i>	5
Mixed berry meringue Sundae, raspberry coulis vanilla & strawberry ice cream <i>This would suit a glass of the Moscato Passito</i>	7
Popcorn pannacotta, prosecco jelly <i>Monbazillac will suit this pud perfectly</i>	7
Lemon tart, Italian meringue, vanilla ice cream <i>Elysium Black Muscat is a must with this</i>	6
Rich chocolate cookie dough, vanilla ice cream* <i>*Baked to order 15 minutes. Elysium Black Muscat or a Frangelico would suit</i>	6
<b>Pudding Pots; served with shortbread</b>	
Lemon posset, chantilly cream	5
Eton Mess, mixed berries, fruit coulis	5
Dark chocolate & salted caramel mousse	5
<b>Ice Cream &amp; Sorbet</b> <i>All made in house, all flavours are gluten free</i>	
Three scoops & toffee, fruit or chocolate sauce	5
Ice Creams: Chocolate, vanilla, strawberry, damson, peanut butter	
Sorbets: blackcurrant, apple, mango	
Affogato; 2 scoops of vanilla & espresso	4
<b>Cheese Selection</b> <i>£4 each or 3 for £10</i>	4/10
Tomme D'Ariondaz; semi soft, intense nutty taste	
Yorkshire blue; buttery, sweet & mild	
Sharpam; soft, goats milk, rich & earthy	
Oglesheid; semi soft, creamy & supple ( not vegetarian )	
<b>Cropwell Bishop Stilton</b> ; biscuits, chutney & grapes	5
<b>Savoury</b> ; NVB Welsh Rarebit on toast	5