

Pudding & Cheese

Sticky toffee pudding, butterscotch sauce, vanilla ice cream <i>A glass of H&H Madeira Wine would work here</i>	6
Poached pear, apple sorbet, hazelnut praline <i>Try a glass of Monbazillac with this pudding</i>	6
Meringue pavlova, lemon curd, passion fruit cream, fruits <i>This would be lovely with Prosecco</i>	6
Chilled dark chocolate fondant, pistachio ice cream <i>Elysium Black Muscat would suit this well</i>	6
Banana split sundae, vanilla ice cream, chocolate sauce salted caramel, toasted almonds <i>This would suit a glass of the Moscato Passito</i>	8
Rich chocolate cookie dough, peanut ice cream* <i>*Baked to order 15 minutes. Elysium Black Muscat or a Frangelico would suit</i>	6
Apple & apricot crumble, vanilla custard <i>Treat yourself to a glass of sherry with the pud</i>	6

Pudding Pots; served with shortbread

Lemon posset, chantilly cream	5
Eton Mess, mixed berries, fruit coulis	5
Dark chocolate & salted caramel	5

Ice Cream & Sorbet *All made in house, all flavours are gluten free*

Three scoops & toffee, fruit or chocolate sauce	5
Ice Creams: Chocolate, vanilla, red fruits, pistachio	
Sorbets: blackcurrant, apple, mango	
Affogato; 2 scoops of vanilla & espresso	4

Cheese Selection *£4 each or 3 for £10* 4/10

Isle of Mull; hard mature cheddar, deep, strong & fruity
Helford Blue; buttery, sweet & mild
Sister Sarah; soft, goats milk, rich
Baron Bigod; Rich, earthy mushroom notes

Cropwell Bishop Stilton ; biscuits, chutney & grapes	5
Savoury ; NVB Welsh Rarebit on toast	5