

# Pudding & Cheese

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6  
*A glass of H&H Madeira Wine would work here*

T&K marmalade brioche bread & butter pudding, custard 6  
*Try a glass of the Tawny Port with this*

Dark chocolate brownie, vanilla ice cream, salted caramel 6  
*The Moscato Passito will accompany this well*

Banana Milky Bar Sundae, salted caramel, chocolate sauce 8  
*This would go with a glass of Baileys Irish Cream*

Rich chocolate cookie dough, peanut butter ice cream\* 6  
*\*Baking time 15 minutes. Fantastic with a glass of Elysium Black Muscat*

Poached fruits, granola, yogurt, sultanas, raspberry coulis 6  
*The Monbazillac will compliment this dish*

## **Pudding Pots; served with shortbread**

Mixed berry spring pudding, clotted cream 5

Lemon posset, chantilly, fruits 5

The "Not Black Forest" Pot 5

T&K Eton Mess, chantilly, fruit coulis 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, peanut butter

Sorbets: Blackcurrant, apple, mango

Affogato; 2 scoops of vanilla & espresso 4

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

Westcombe; mature cheddar, creamy, earthy flavours

Brighton Blue; mild, semi-soft cheese with a slightly salty finish

Sinodun Hill; delicate red fruit flavours

Brie de Meaux; rich, buttery & sweet notes

**Cropwell Bishop Stilton**; biscuits, fruit jam & grapes 5

**Savoury**; NVB Welsh Rarebit on toast 5