

# Pudding & Cheese

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6  
*A glass of Pedro Ximenez Nectar Sweet Sherry would go well*

Iced vanilla & blackcurrant parfait, sponge, coulis 6  
*Try a glass of the Limoncello with this*

T&K Peach Melba sundae, prosecco peaches, raspberries 8  
Vanilla ice cream, peach sorbet, coulis  
*A glass of H&H Madeira Wine would work here*

Limoncello cheesecake, damson ice cream 6  
*A cheeky shot of Frangelico will accompany this well*

Poached fruit, granola, pineapple salsa, Limoncello sorbet 5  
*The Monbazillac will compliment this dish*

T&K Tiramisu, mascarpone, masala, cocoa powder 6  
*XO Café Patron works a treat with this pud*

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

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

Lemon posset, chantilly, fruits 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, damson, peanut butter

Sorbets: Blackberry & orange, apple, blueberry, mango

Affogato; 2 scoops of vanilla & espresso 4

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

Beaufort Alpage; smooth creamy, aromatic flowers & alpine flora

Shropshire Blue; semi firm blue cheese

Tomme d'Ariondaz; nutty hard cheese, smooth texture

Waterloo Soft; rich & buttery, almost hollandaise style

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

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