

Pudding & Cheese

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

Dark chocolate cookie dough, peanut ice cream 7
Why not try a shot of Frangelico with this

T&K Peach Melba sundae, prosecco peaches, raspberries 8
Vanilla ice cream, peach sorbet, coulis
The Monbazillac suits this

Blackberry & orange poached pear, blueberry yogurt 6
A Damson Fizz will go nicely here

Vanilla baked cheesecake, rhubarb 6
Why not try a glass of Moscato Passito 2012 with this one

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

Chocolate truffle, cherries, clotted cream, honeycomb 6
Elysium Black Muscat will really suit this pudding

Baileys Crème Brûlée 6
Quinta De La Rosa Tawny Port with this pud

Pudding Pots; served with shortbread

Lemon posset, chantilly, fruits 5

Eton Mess 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: Apple, blueberry, peach, Limoncello

Affogato; 2 scoops of vanilla & espresso 4

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

Westcombe Cheddar; mellow lactic tang, notes of citrus

Shropshire Blue; semi firm blue cheese

Golden Cross; sweet, soft and delicately 'goaty' and grassy

Cotswold Blue Veined Brie; seriously creamy, strong in flavour

Cropwell Bishop Stilton; biscuits, fruit jam & grapes 5

Savoury; NVB Welsh Rarebit on toast 5