

# 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, pistachio ice cream 7  
*We would also recommend Quinta De La Rosa 10 year Twany Port*

Snicker's Sundae, chocolate sauce, peanut ice cream, 8  
chocolate ice cream, caramel, biscuit crumb  
*Maybe have a Monbazillac here*

Hazelnut cheesecake, chocolate sauce 6  
*The Elysium Black Muscat will accompany this well*

Raspberry & vanilla Baked Alaska 8  
*A glass of H&H Madeira full rich Tinto Negra Wine would go nicely*

Cinnamon poached pear, blackcurrant sorbet, toasted pecans 6  
*Why not try Wigsthorpe farm Damson gin with this*

Rhubarb roly poly, vanilla custard 5  
*The Orange Muscat will suit this pudding*

Banana tarte tatin, peanut brittle, brown butter ice cream 6  
*Also try a 2008 vintage Fonseca port with this*

Damson bread & butter pudding, vanilla custard 6  
*Why not try a shot of Frangelico with this*

**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 berry, peanut butter

Sorbets: Blackcurrant, apple, apricot

Affogato; 2 scoops of vanilla & espresso 4

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

Tomme de d'Ariondaz; Mild, Semi-firm cow's milk cheese

Baron Bigod, unpasteurised cow's milk, creamy & earthy

Lincolnshire Poacher; Hard cheese, classic nutty flavour

Cotswold Blue; Smooth & creamy, blue veined brie

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

**Savoury** NVB Welsh Rarebit on toast 5