

# Pudding & Cheese

Sticky toffee pudding, toffee sauce, vanilla ice cream 6  
*The Madeira wine will suit this pudding*

T&K bread & butter pudding, cinnamon custard 6  
*A sweet Bordeaux Sauternes would be lovely with this*

Cherry chocolate parfait, granola, whipped white chocolate 7  
*Prosecco works here*

Milk chocolate cookie dough, raspberry ice cream 7  
*This probably needs a Frangelico here*

Treacle & pecan tart, coconut ice cream 7  
*Why not try a Amaretto with this*

Spiced red wine poached pear, toasted almonds, sorbet 6  
*We would suggest a glass of Monbazillac*

Dark chocolate nemesis, honeycomb, pouring cream 7  
*Elysium Black Muscat is the only choice here*

Rhubarb fool, almond biscuits 6  
*A Damson gin, neat would work wonders*

Lou's Tiramisu 6  
*We would recommend a Baileys on ice with this one*

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

These flavours may vary as we work things out post closure...

Three scoops & toffee, fruit or chocolate sauce 5

Ice Creams: Chocolate, vanilla, pineapple, raspberry, coffee

Sorbets: Mango, apple & blackcurrant, pear

Affogato; 2 scoops of vanilla & espresso 4

**Cropwell Bishop Stilton** biscuits, fruit jam & grapes 4

**Savoury** NVB Welsh Rarebit on toast 5

**Latte / Flat White** 2.60

**Macchiato** 2.20

**Cappuccino** 2.80

**Espresso / dbl** 2/3.5

**Americano** 2.30

**Hot Chocolate** 3.00

**English Breakfast / Earl Grey** 2.30

**Peppermint / Camomile / Green / Mixed Berries** 2.00