

# pudding

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £5.50

Castelnau de Suduiraut, AC Sauternes, France 125ml £9.50, ½ bottle £27

Baked white chocolate cheesecake, griottine cherries £5.50

Muscat de Beaumes de Venise, France 125ml £7, ½ bottle £20.50

Plum crumble with custard £5.50

Foundstone Raisined Semillon, Australia 125ml £5, ½ bottle £15

Warm chocolate tart, pistachio ice cream £5.50

Elysium Black Muscat, USA 125 ml £6.40, ½ bottle £18.50

Poached figs, greek yoghurt ice cream, honey £5.50

Essensia Orange Muscat, USA 125 ml £6.40, ½ bottle £18.50

Pear tart tatin, ginger snap ice cream £5.50

Special Late Harvest Orange Muscat & Flora, Brown Brothers, Australia 125ml 5.50

Peppermint tea crème brulee, homemade shortbread £5.50

Passito di Pantelleria DOC, Italy 125 ml £9.50, ½ bottle £26.50

Selection of homemade ice creams & sorbets

2 scoops £4.50, 3 scoops £5.50

Affogato £4.50

(Homemade vanilla ice cream with a shot of Illy coffee)

Vin Santo del Chianti, Bonacchi, Italy 125 ml £7.50, 50cl bottle £30

# cheese

**3 cheeses £6.50, 5 cheeses £9.50**

Lincolnshire Poacher

(a sharp, cheddar style cheese, matured for at least 18 months and made in the Lincolnshire Wolds)

Colston Bassett Stilton

(the king of stiltons, smooth & creamy and made in the Vale of Belvoir)

Somerset Brie

(creamy with a mild, fresh flavour)

Cornish Yarg

(semi-hard cow's milk cheese with a fresh, clean taste)

Manchego

(a sheep's milk cheese, tangy and fresh from the La Mancha region of Spain)