

pudding

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

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

Prune & almond tart, clotted cream ice cream £5.50

Special Late Harvest Orange Muscat & Flora, Brown Brothers, Australia 125 ml £5.50, ½ bottle £15

Chocolate fondant, vanilla ice cream £5.50

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

Orange & cardamom rice pudding £5.50

Kahlua crème brulee, shortbread £5.50

Passito di Pantelleria DOC, Italy 125ml £9.50, 50cl bottle £26.50

Spiced plum crumble, whiskey anglaise £5.50

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

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

English Cheese Plate

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)

served with biscuits, grapes & chutney

£6.50

Gourmet Cheese Plate

Add two guest cheeses to the English Cheese Plate

£9.50

Illy coffee

espresso £1.75

ristretto £1.75

caffè latte £2.25

double espresso £2.25

americano £1.75

caffè mocha £2.25

liqueur coffee £4.95

espresso macchiato £2

cappuccino £2.25

hot chocolate £2.50

A plate of homemade truffles £3.50

teapig teas

english breakfast, peppermint, darjeeling earl grey, super fruit, camomile flowers,
chai tea, chilli chai, mao feng green tea