

DESSERT MENU

21st November

Sticky toffee pudding w/ toffee sauce and cream or ice cream (*or the lot!*) 6.95

Traditional tiramisu 6.95

White chocolate cheesecake w/ candied kumquat and blood orange sorbet 6.95

Apple frangipane w/ plum compote and clotted cream 6.95

Selection of ice creams and sorbets 6.00

Selection of cheese

£5 each £12 for 3

DUCHY ORGANIC TREVARAN CORNISH BRIE

MANCHEGO

MONTGOMMERY CHEDDAR

KIT CALVERT WENSLEYDALE

DUCHY ORGANIC CROPWELL BISHOP STILTON

After Dinner

Dessert Wine, Chateau Liot, Sauternes, France (75ml)	£5.45
Averys LBV Port 2007 (50ml)	£4.65
Graham's 10 Year Old Tawny Port (50ml)	£4.95
Somerset Royal Cider Brandy (5yr old)	£4.95
Courvoisier Cognac	£4.00
Janneau Armagnac VSOP	£5.25
Laphroaig 10yo, Islay	£4.85
Jura 10yo	£4.85
Talisker 10yo, Isle of Skye	£4.85
Glennfiddich 12yo, Speyside	£4.85
Liqueur Coffee Gaelic/French/Calypso/Baileys	£6.95

Tea and Coffee

Extract Coffee (decaf available)	
Espresso	£2.30
Americano, Macchiato	£2.70
Flat White, Latte, Cappuccino	£2.95
Double Espresso	£2.95
English Breakfast, Earl Grey, Green Tea, Peppermint, Camomile	£2.30