

DESSERT MENU

December 31st

Sticky toffee pudding w/ toffee sauce and cream or ice cream (*or the lot!*) 7.95

White chocolate cheesecake w/ candied kumquat and pistachio ice cream 7.95

Traditional tiramisu 7.95

Custard tart w/ blackberry sorbet and rhubarb compote 7.95

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	£2.50
Americano, Macchiato	£2.85
Flat White, Latte, Cappuccino	£2.95

Double Espresso	£3.25
English Breakfast, Earl Grey, Green Tea, Peppermint, Camomile	£2.60