



Summer 2018 sample menu

DESSERTS £6.00 each

Chocolate pavé Peanut crumb, salted caramel ice cream and chocolate sauce

Classic lemon tart

Crème brûlée

Steamed ginger pudding with clotted cream.

Passionfruit pavlova with Chantilly cream.

Selection of ice cream and sorbets. Strawberry, chocolate, vanilla, and wild cherry or raspberry sorbet.

Selection of cheese with beetroot chutney and savoury oat biscuits. £7.95

DESSERT WINE

Samous vin doux 2014 liqueur Muscat (Greece) Samos liqueur Muscat comes from the eponymous island close to the Turkish coast. A serious Muscat, luscious rather than full blown sweet. £5.25 glass / £18.95 bottle

Domaine De Grange Neuve 2009 Monbazillac Sublime dessert wine made from a blend of Sémillon, Sauvignon Blanc and a little Muscadelle. £5.95 glass / £31.50 bottle

Please ask for information on allergens.