

Desserts

STRAWBERRIES AND CLOTTED CREAM 6.95

STEAMED GOLDEN SYRUP SPONGE
with crème anglaise 6.95

PANNA COTTA
with blueberry compote and coconut crumb 6.95

WALNUT TART
with mascarpone and raspberry coulis 6.95

HOT CHOCOLATE FONDANT
with coffee cream and honeycomb 7.50
(please allow 15 minutes)

GÂTEAU ST. HONORÉ
7.50

RHUBARB MILLE FEUILLE
7.95

ICE CREAMS AND SORBETS
Ice Creams: vanilla, strawberry and chocolate
Sorbets: lemon, strawberry, raspberry, mango and coconut
6.95

A SELECTION OF CHEESE
3 for 8.95 or 5 for 12.95
Ashlynn, Montgomery's Cheddar, Tunworth, Stinking Bishop and Mrs Bell's Blue with quince jelly

PETIT FOURS
2.95

Dessert Wines

BRACHETTO D'ACQUI
CONTERO
PIEDMONT, ITALY 2017

This lovely red, fizzy sweet wine from Piedmont is perfect with light desserts.
Glass (100ml) 5.50

GINJO UMESHU
AKASHI - TAI
JAPAN

A luxurious plum liqueur made by preserving plums in the finest Ginjo sake, made from Yamadanishiki rice. After being marinated for 6 months the fruits are removed from the tank then Shiraume Ginjo Umeshu is left to age for further 2 and a half years.
Glass (50ml) 5.25

MUSCAT RUTHERGLEN
CAMPBELLS
AUSTRALIA

Liqueur Muscat made in North East Victoria, this is sumptuous, dark and alcoholic.
Glass (100ml) 10.25

TOKAJI ASZU
5 PUTTONYOS
THE ROYAL WINE
COMPANY
2013 HUNGARY

New style, fresh unoxidised Tokaji from "The Royal Wine Company", made by Peter Vinding Diers who has considerable Bordeaux experience in making Sauternes.
Glass (100ml) 13.00