



Sample menu September 2017

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## Desserts

6.95

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APRICOT PANNA COTTA  
with cinnamon and vanilla

LEMON POSSET  
with blackberry compote

PAVLOVA  
whipped cream and passion fruit

HOT CHOCOLATE FONDANT  
with salted caramel ice cream  
(please allow 15 minutes)

MANGO CHEESECAKE  
with raspberry sorbet

ALMOND FINANCIER  
with white chocolate mousse and  
blueberry compote

SELECTION OF ICE CREAMS AND SORBETS

SELECTION OF DESSERTS 40.00

SELECTION OF CHEESE 9.95

Cornish Blue, Tunworth, Driftwood goat's cheese, Wookey Hole Cheddar and Quince jelly

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## Dessert Wines 100ml

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SAMOS VIN DOUX 2013 GREECE	BRACHETTO D'ACQUI 2015 ITALY	CAMPBELLS RUTHERGLEN 2014 AUSTRALIA	MAS MAURY 2011 FRANCE
Samos liqueur Muscat comes from the eponymous island close to the Turkish coast. A serious Muscat, luscious rather than full blown sweet. 4.95	This lovely red, fizzy sweet wine from Piedmont is perfect with light desserts. 5.50	Liqueur muscat made in North East Victoria, this is sumptuous, dark and alcoholic. Glass (100ml) 6.75	This red pudding wine made from Grenache is quite a find. It is a perfect match with chocolate and red fruits. On the nose it has lovely hints of fresh berries. Glass (100ml) 9.20

Please ask a member of staff for information on allergens.