



Sample menu February 2018

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## Desserts

6.95

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PANNA COTTA  
with plum compote

PASSION FRUIT PAVLOVA  
with whipped cream

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

ALMOND FINANCIER  
with white chocolate mousse and  
pear compote

APPLE TARTE TATIN  
with vanilla ice cream

CARAMEL MOUSSE  
with chocolate ganache and redcurrants

SELECTION OF ICE CREAMS AND SORBETS

SELECTION OF DESSERTS 40.00

SELECTION OF CHEESE 9.95

Blue cheese, Tunworth, Driftwood goat's cheese, West Country Cheddar and Quince jelly

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## Dessert Wines 100ml

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<p>SAMOS VIN DOUX 2013 GREECE</p>	<p>BRACHETTO D'ACQUI 2015 ITALY</p>	<p>CAMPBELLS RUTHERGLEN 2014 AUSTRALIA</p>	<p>MAS MAURY 2011 FRANCE</p>
<p>Samos liqueur Muscat comes from the eponymous island close to the Turkish coast. A serious Muscat, luscious rather than full blown sweet. Glass (100ml) 9.95</p>	<p>This lovely red, fizzy sweet wine from Piedmont is perfect with light desserts. Glass (100ml) 5.50</p>	<p>Liqueur muscat made in North East Victoria, this is sumptuous, dark and alcoholic. Glass (100ml) 9.95</p>	<p>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) 13.95</p>

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Please ask a member of staff for information on allergens.