



Sample menu November 2017

Desserts

6.95

PANNA COTTA
with plum compote

LIQUORICE MERINGUE
with berries and chocolate ganache

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

APPLE CHEESECAKE
with peanut butter ice cream

ALMOND FINANCIER
with white chocolate mousse and pear
compote

CARAMEL AND CHOCOLATE
MOUSSE
with chocolate ganache and redcurrants

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

Dessert Wines 100ml

<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. 4.95</p>	<p>This lovely red, fizzy sweet wine from Piedmont is perfect with light desserts. 5.50</p>	<p>Liqueur muscat made in North East Victoria, this is sumptuous, dark and alcoholic. Glass (100ml) 6.75</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) 9.20</p>
