



Sample menu March 2018

## Desserts

6.95

PANNA COTTA  
with plum compote

PASSION FRUIT PAVLOVA  
with whipped cream

HOT CHOCOLATE FONDANT  
with cherry sorbet  
(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

## Dessert Wines 100ml

SAMOS VIN DOUX  
2013 GREECE

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

BRACHETTO D'ACQUI  
2015 ITALY

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

CAMPBELLS  
RUTHERGLEN  
2014 AUSTRALIA

Liqueur muscat made in North East Victoria, this is sumptuous, dark and alcoholic.  
Glass (100ml) 9.95

VIN SANTO  
2009 ITALY

Vin Santo is a Tuscan peculiarity. Dark sweet liquid, something of the style and quality of Madeira.  
Glass (100ml) 7.95

Please ask a member of staff for information on allergens.