



Autumn 2018 sample menu

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## Desserts

6.95

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PANNA COTTA  
with pistachio cream

PASSION FRUIT PAVLOVA  
with chantilly cream

HOT CHOCOLATE FONDANT  
with cherry sorbet  
(please allow 15 minutes)

TREACLE TART  
with clotted cream

PEANUT BUTTER CHEESECAKE  
with banana ice cream

ICE CREAMS AND SORBETS

SELECTION OF DESSERTS 40.00

CHEESE 9.95

Rosary Ash goat's cheese, Cornish Gouda, Wookey Hole Cheddar, Windsor Blue 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>DOMAINE DE GRANGE NEUVE 2011 MONBAZILLAC 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>A fabulous dessert wine from Monbazillac, sweet and luscious with a great backbone of fine acidity for a clean finish. Glass (100ml) 6.95</p>

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Please ask for information on allergens.