



Sample menu

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DESSERTS

MILK CHOCOLATE AND ROSE CREAM with baked white chocolate, a dark chocolate crisp and vanilla ice cream. 6.95

CREMA CATALANA Catalan crème brûlée. 6.95

STICKY TOFFEE PUDDING with clotted cream. 6.95

DARK CHOCOLATE AND PEANUT BUTTER FONDANT with honeycomb ice cream 6.95

MEXICAN RICE PUDDING with honeycomb. 6.95

WALNUT TART with clotted cream. 6.95

VANILLA PANNA COTTA with raspberries, candied pistachio. 6.95

ETON MESS 6.95

ICE CREAM / SORBET SELECTION from Marshfield Farm. Chocolate, honeycomb, strawberry, vanilla / lemon, raspberry, or orange sorbet. 6.95

A SELECTION OF CHEESE Montgomery Cheddar, Winslade Soft, Windsor Blue, Cerney Ash and Keltic Gold, with bread and butter pickle and oat biscuits. 3 cheeses 9.00/ 5 cheeses 11.00

DESSERT WINE

CAMPBELLS RUTHERGLEN MUSCAT, AUSTRALIA

100ml 8.00 / Bottle 31.00

DOMAINE DE GRANGE NEUVE, 2011 MONBAZILLAC

100ml 5.95 / Bottle 30.00

PETIT VÉDRINES, CHÂTEAU DOISY VÉDRINES,

SAUTERNES 2013, BORDEAUX Bottle 40.00

PORT & DIGESTIFS

QUINTA DE LA ROSA LBV PORT (2013) 5.50

QUINTA DE LA ROSA TAWNY PORT (10 Year old) 6.00

QUINTA DE LA ROSA VINTAGE PORT (2005) 11.50

AKASH-TAI SHIRAUME UMESHU SWEET SAKE 5.25

AFTER DINNER COCKTAIL

ESPRESSO MARTINI

Black Cow vodka, espresso coffee liqueur, double espresso and sugar syrup. 9.95

LIQUEURS (25ml)

BAILEYS (50ml) 5.00 / DRAMBUIE 3.65

GRAND MARNIER 3.65 / COINTREAU 3.95

AMARETTO SALIZA 3.95 / LIMONCELLO 4.25

COFFEES

Origin coffee. Brazil. Tasting notes of dark chocolate, fudge, intense.

CAPPUCCINO / ESPRESSO / LATTE / CAFÉ MOCHA / AMERICANO

Coffees start from 3.40