DESSERTS

PINEAPPLE TARTE TATIN with coconut ice cream. 6.95

CHOCOLATE BOMB with a brownie sponge, white chocolate ice cream and salted caramel sauce. 7.50

PEANUT BUTTER AND CHOCOLATE CHEESECAKE with salted caramel sauce and popcorn. 6.95

PANNA COTTA with pistachio brittle cream. 6.95

PASSION FRUIT PAVLOVA with mango coulis and crème Chantilly. 6.95

STICKY TOFFEE PUDDING with clotted cream. 6.95

SELECTION OF ICE CREAM AND SORBET from Jude’s Dairy. 6.95
White chocolate, vanilla, chocolate, salted caramel and vegan coconut ice cream.
Lemon, mango and raspberry sorbet.

HANDMADE TRUFFLES FROM PADSTOW Champagne and raspberry, apricot and brandy, dark chocolate ganache. 4.95

SELECTION OF CHEESE
3. Double Barrel Lincolnshire Poacher, Stilton Colston Bassett and Melusine served with bread butter pickle, oat biscuits and crispy sourdough bread. 8.95
5. Double Barrel Lincolnshire Poacher, Stilton Colston Bassett, Melusine, Brie De Nangis and Strathearn served with bread butter pickle, oat biscuits and crispy sourdough bread. 12.95

DESSERT WINE 100ML

MONBAZILLAC, DOMAINE DE GRANGE NEUVE, FRANCE 7.50
The perfect pud wine, lighter than a Sauternes but still packing the same luscious honeyed flavour and texture.

TOKAJI ASZU 5 PUTTNYOS, HUNGARY, 2013 13.00
New style, fresh unoxidised Tokaji from "The Royal Wine Company" made by Peter Vinding Diers, who has considerable Bordeaux experience in making Sauternes. – Charlie

CAMPBELLS RUTHERGLEN LIQUEUR MUSCAT, AUSTRALIA 10.25
Made in North East Victoria, this is dark and sumptuous.

PLEASE ASK FOR OUR FULL WINE LIST
Please ask for information on allergens.