

# DESSERT MENU

Classic Crème Brulee  
served with Viennese shortbread  
£5.00

Mississippi Mud Pie  
with Chantilly cream, dark cherry compote & white chocolate shavings  
£6.00

Steamed Sticky Toffee Pudding  
with butterscotch sauce, chopped pecan nuts and vanilla ice cream  
£5.75

Wild Mixed Berry and Vanilla Cheesecake  
with berry textures  
£5.75

Home-made Doughnuts  
with crème patisserie and rhubarb compote  
£5.50

Selection of Home-made Ice Cream and Sorbets  
with brandy snap curl  
£1.65 (per scoop)

Cheese Board  
served with chutney, biscuits, celery sticks & homemade bread  
£7.95  
Add a glass of Taylor's Port £3.60

## DESSERT WINE

	Bottle (37.5cl)
Muscat de Saint Jean de Minervois	£18.00
Intense, complex aromas of grapes, pears, rose petals & citrus fruits	
On the palate is sweet, rich & powerful with balancing zesty acidity	

## BRANDY

	Single
Martel VS	£3.70
Remy Martin VSOP	£4.20



Please inform us of any allergies/dietary requirements you may have and we shall do our best to accommodate these.