

# Dessert Menu

Raspberry Crème Brulée  
served with Viennese shortbread  
£4.95

Steamed Sticky Toffee Pudding  
with butterscotch sauce, crushed pecan nuts and home-made vanilla ice cream  
£4.95

Warm Chocolate Brownie  
with dark chocolate sauce and home-made vanilla ice cream in a brandy snap basket  
£5.50

Lemon and Vanilla Cheesecake  
with lemon curd and caramelised lemon segments  
£5.50

Messy Eaton Mess  
with crushed meringue, macerated berries and strawberry purée  
£5.50

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

Cheese Board  
served with water biscuits, celery sticks & grapes  
£7.95

Add a glass of Taylor's Port £3.60

## DESSERT WINE

Muscat de Saint Jean de Minervois	Bottle (37.5cl) £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.