

Puddings



This is a sample of the items we might have on our Pudding menu

Puddings 6.75

Blueberry & black treacle steamed sponge, crème Anglaise
Glazed classic tart au citron, clotted cream
Eton mess sundae ** Δ
Chocolate truffle tart topped with marbled ganache, raspberry sorbet

Mini Puds 4.00

Affogato **GF** Δ
Strawberries & cream **GF** Δ □
Blood orange posset **GF**

British cheese board served with R & C chutney, biscuits, celery, pickled greens ** 8.00

Ice Creams

1 scoop 2.50 2 scoops 4.50 3 scoops 5.50
chocolate, vanilla (**GF**), strawberry, rum & raisin, mint choc chip, pistachio, blueberry

Sorbets

1 scoop 2.50 2 scoops 4.50 3 scoops 5.50
blackcurrant, mango, lemon, mandarin

Teas & Coffees

Espresso / double 2.30 / 2.60
Cappuccino 2.80
Latte 2.80
Filter coffee 2.20
Mocha 3.00
Liqueur Coffee 4.70
Martini Espresso 7.95
Hot Chocolate 3.00
Pot of tea (per person) 2.30

A selection of herbal teas are available

Port	50ml
LBV Grahams	3.70
10 yrs Tawny, Quinta do Infantado	4.50
Cockburns fine Ruby	2.25

Dessert Wine	Bottle
Sauternes Château Ginestet	24.00

For information on any possible allergens please speak to a member of staff or ask to see our Allergen file.

GF= Gluten Free, DF= Dairy Free, V= Vegetarian, ●= Vegan

**** = Gluten Free version available on request, Δ=dairy free version available on request**

□= Vegan version available on request

All of our dishes may contain traces of nuts

Service is not included, but a discretionary charge of 10% will be added to parties of eight or more.