

# Puddings



## **Puddings** 6.75

Vanilla crème brulee, blueberry shortbread  
Lychee bavarois  
Strawberry pavlova **GF**  
Chocolate truffle tart topped with marbled ganache, raspberry sorbet

## **Mini Puds** 4.00

Affogato **GF**  
Strawberries & cream **GF**  
Poached white peach 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

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

<b>Dessert Wine</b>	<b>Bottle</b>
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, Some dishes can be adjusted to suit dietary requirements***

**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.