

# Puddings



## Puddings

Chocolate Marquise, pistachio praline, mango sorbet	£7.50
Sticky toffee & date pudding, butterscotch sauce, vanilla ice cream	£6.90
Vanilla crème brulee, apple compote, ginger snap	£6.90
Poached pear, spiced walnuts, crème fraiche <b>GF (VE option available)</b>	£6.90
Plum & almond frangipane tart, crème anglaise <b>GF</b>	£6.90

## Mini Puds

Chocolate brownie, vanilla ice cream, chocolate sauce	£5.00
Affogato <b>GF</b>	£4.50

<b>British cheese board</b> R & C chutney, biscuits, celery, grapes	£9.50
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<b>Ice Creams</b> 1 scoop £2.50 2 scoops £4.50 3 scoops £6.00
Chocolate, vanilla ( <b>GF</b> ), strawberry, rum & raisin, mint choc chip, pistachio, blueberry

<b>Sorbets</b> 1 scoop £2.50 2 scoops £4.50 3 scoops £6.00
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

**GF = gluten free, DF = dairy free, VE = vegan**

**If you have a food allergy please ask to see our Allergen file**

**All 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