

PUDDING
£9.50



Rich Chocolate Nemesis with St Clements
Posset and Short Bread (GF ask for GF
Biscuit)

Hazelnut Parfait with Hot Toffee Sauce(GF)

Cinnamon Panna Cotta with Apple and Nut
Crumble Topping

Warm Peanut Butter and White Chocolate
Blondie with Banoffee Swirl Ice Cream

Warm Treacle Tart with Toffee Crunch Ice
Cream

Affogato (meaning flooded in Italian)
Ice Cream with a shot of Liqueur & Espresso
to 'flood' the Ice Cream(GF) £11.00
– Chocolate & Frangelico
or Vanilla & Mozart

Mixed Chocolate Truffles (4 pieces) (GF)£4.00

Ice Cream is exquisite, what a pity it isn't illegal
-Voltaire



Selection of Teapig Teas £2.75,
Coffee £3.75
Espresso £2.75,
Double Espresso £5.50
Liqueur Coffee £11.00

2 Cheese £10.00
3 Cheese £12.50
4 Cheese £15.00
5 Cheese £17.50

English Artisan Cheeses

Tunworth – Hampshire

Camembert Style with rich sweet nutty milk
flavour. Supreme Champion British Cheese Award.
Pasteurised

Served with Fruit and Nut Torta

Isle of Wight Blue

Multiple award winning including Best British
Cheese. Tangy, but mellow which gets stronger
with age. Pasteurised

Served with a Fig and Rum Conserve

Contd.



Contd.

Wookey Hole Cave Aged Cheddar -Dorset

Farm House Cheddar matured deep in Wookey Hole Cave, allowing it to take on the distinctive earthy nutty flavours.

Served with an Apple and Beetroot Chutney

Smoked Dorset Red

Delectable and distinctive oak smoked amber cheese. Smooth and Velvety.

Served with Pickled Onion Relish

Driftwood Goats Cheese – Somerset

Soft Ash Coated Goats Cheese Log with a distinctive lemon flavour and silky smooth texture.

Thermised

Served with Lime Marmalade