



## THE PUDDING MENU

For a full description of each dish for allergies, please ask our waiting staff. All our dishes are homemade, using a majority of local seasonal ingredients. Where able, we are happy to adapt to your requirements.

### CHEESE

<b>Chef's Cheese Board.</b>	For 1 <b>£6.95</b>	For 2 <b>£10.95</b>
£1.50 for each additional portion of cheese		
<b>Chef's Cheese Board for 2 and 1/2 bottle of Taylor's Fine Ruby Port</b>		<b>£22.50</b>
<b>Chef's Cheese Board for 4 and 1/2 bottle of Taylor's Fine Ruby Port</b>		<b>£35.00</b>

### DESSERT

**Profiteroles** **£6.25**  
served with maple and walnut ice cream

**Warm lemon drizzle cake** **£6.25**  
served with vanilla ice cream and lemon sauce

**Panna cotta of the week** **£6.25**  
Served with cherry sauce and shortbread

**Chocolate Torte** **£6.25**  
Served with mint and lime creme fraiche

**Strawberry and raspberry Eton mess** **£6.25**

**Selection of ice creams and sorbets (GF)** **£5.50**  
chocolate, strawberry, maple and walnut, pistachio and finally meringue and cream ice creams. Blackcurrant, raspberry and lemon sorbets

### DRINKS

**IRISH COFFEE** **£7.25**

**LIQUEUR COFFEE** **£7.25**

<b>DESSERT WINE</b>	<b>Glass</b>	<b>Bottle</b>
	<b>50ml</b>	
Late Harvest Muscat Vina Tabali 2009, Chile 37.5cl	£4.75	£25.00

<b>PORTS</b>	<b>Glass</b>	<b>Bottle</b>
Taylors Fine Ruby Port	£4.95	£28.00