



## Desserts

**Pear & Rhubarb Crumble, Vanilla Custard** 6.60

**Home Made Ice Cream & Sorbet of the Day** 5.60

**Baked New York Cheesecake, Butterscotch Sauce** 6.25

**Dark Chocolate Anise Pot** Chantilly Cream, Brandy Snap 6.95

**Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream** 5.95

To complement your dessert we have

Concha y Toro Late Harvest Sauvignon Blanc

£6.25 125ml      £17.95 37.5cl

Sauterns Les Garonnells    £27.95 37.5cl

**Cheeses served with Chutney,  
Grapes, Crackers** 9.50

**Two Hoots Barkham Blue:** pasteurised Jersey ewes milk, light yellow moist centre streaked with blue veins.

**Waterloo:** semi soft cheese, unpasteurised full fat Guernsey milk made in Berkshire.

**Butlers Cheddar:** a rich, nutty, full fat pasteurised cheese from Lancashire.

**Oakwood Smoked Farmhouse Cheddar:** A 12 month matured cheddar, pasteurised cow's milk, smoked over oak chips

Perfect with Grahams 10 year Tawny £6.50

## After Dinner Drinks Menu

### Whisky (25ml)

Balvenie 12 year	4.00
Balvenie 14 year	5.00
Glenfiddich 12 year	4.00
Glenfiddich 15 year	5.15
Glenfiddich 18 year	7.50
Glenfiddich 21 year	12.50
Laphroaig 10 year	4.25
Macallan Gold	4.00
Highland Park 12 year	3.95

### Brandy (25ml)

Martell VS	3.90
Courosier VSOP	4.95
Remy Martin VSOP	4.95
Courvoisier XO	9.95

### Liqueur (25ml)

Cointreau	3.95
Disaronno	3.95
Drambuie	3.95
Tia Maria	3.85
Baileys (50ml)	4.25
Benedictine	3.60
Liquor Coffees	5.50
Espresso Martini	8.95

### Port (100ml)

Dows Ruby	5.30
Grahams LBV	6.10
Grahams 10 year Tawny	7.50