

DESSERTS

Home Made Ice Cream & Sorbet of the Day 5.80

Apple & Rhubarb Crumble 6.95,
Custard

Crème Brûlée 6.25
Lavender Shortbread, Lemon Sorbet

Chocolate & Orange Brownie 6.95
Rosehip & Rhubarb Ice Cream, Citrus Syrup, Raspberry Gel

Sticky Toffee Pudding 6.95, Ginger Ice Cream

To complement your dessert we have
Concha y Toro Late Harvest Sauvignon Blanc
£7.00 125ml £19.75 37.5cl
Sauterns Les Garonnells £27.95 37.5cl

Cheeses 9.95

Cashel Blue: Hand made by the Grubb family in Tipperary using locally reared cows milk, a soft creamy pasteurised blue
Tunworth: made using pasteurised cows milk, a rich, earthy rustic fragrance sweet full nutty flavour.

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

Rosary Ash: a creamy fresh pasteurised goats cheese with natural acidity and mousse like texture.

Perfect with Grahams 10 year Tawny £7.50

AFTER DINNER DRINKS MENU

Whisky (25ml)

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| Balvenie 12 year | 4.75 |
| Balvenie 14 year | 6.50 |
| Balvenie 17 year | 9.95 |
| Glenfiddich 12 year | 4.50 |
| Glenfiddich 15 year | 6.25 |
| Glenfiddich 18 year | 9.50 |
| Glenfiddich 21 year | 15.50 |
| Laphroaig 10 year | 4.75 |
| Macallan Gold | 4.75 |
| Highland Park 12 year | 4.75 |

Brandy (25ml)

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| Martell VS | 4.00 |
| Courvoisier VSOP | 5.25 |
| Remy Martin VSOP | 5.25 |
| Calvados | 4.95 |
| Janneau vsop | 5.50 |

Liqueur (25ml)

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| Cointreau | 4.25 |
| Disaronno | 4.25 |
| Jagermeister | 3.95 |
| Drambuie | 4.50 |
| Tia Maria | 4.25 |
| Baileys (50ml) | 4.95 |
| Benedictine | 4.25 |
| Liquor Coffees | From 5.95 |
| Espresso Martini | 8.95 |
| Negroni | 7.75 |

Port (100ml)

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|-----------------------|------|
| Dows Ruby | 5.75 |
| Grahams LBV | 6.75 |
| Grahams 10 year Tawny | 8.95 |