

## Desserts

**Selection of Purbeck Ice Cream & Sorbet 5.80**

**Apple & Rhubarb Crumble 6.95,**  
Custard

**Triple Chocolate Brownie 6.95**

Honeycomb, Rosehip & Rhubarb Ice Cream, 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)

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)

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

### Liqueur (25ml)

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)

Dows Ruby	5.75
Grahams LBV	6.75
Grahams 10 year Tawny	8.95