

# Desserts

## **Ice Cream (choice of 3 Scoops)**

Chocolate, Vanilla, Strawberry, Honeycomb 6.50

**Sorbet**, Mango, Lemon, Raspberry 6.50

## **Austin's Biscoff Brownie**

Caramel Cream & Raspberry Gel 7.95

## **Sticky Toffee Pudding**

Vanilla Ice Cream 7.50

## **Apple, Strawberry & Rhubarb Crumble**

Vanilla Custard 7.75

## **Lemon Posset**

Shortbread, Ginger Crumb 7.50

## **Spring Berry Eton Mess**

Blueberry Coulis, Garden Mint 7.95

## **Dessert Wines**

Concha y Toro Late Harvest Sauvignon Blanc

£7.95 125ml      £22 37.5cl

Sauternes Les Garonnells    £28 37.5cl

Espresso Martini & Sweet Bite 10.95

12yr Old Malt with Wedge of Mature Cheddar 6.25

## **Cheese 10.50**

Choose any three:

**Isle of Wight Blue:** pasteurised cow's milk, Green Blue moulds with an initially mild flavour

**Tunworth:** semi soft cheese, pasteurised cow's milk. Camembert in style.

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

**Cerney Ash:** Goats Cheese hand coated with ash & sea salt. Unpasteurised

Add a fourth + £3.00

# After Dinner Drinks Menu

## **Whisky (25ml)**

Balvenie 12 year	5.75
Balvenie 14 year	7.50
Balvenie 17 year	16.00
Glenfiddich 12 year	4.95
Glenfiddich 15 year	7.50
Glenfiddich 18 year	12.00
Glenfiddich 21 year	22.00
Laphroaig 10 year	5.95
Highland Park 12 year	5.50

## **Liqueur (25ml)**

Cointreau	4.75
Disaronno	4.75
Drambuie	4.95
Tia Maria	4.60
Baileys (50ml)	5.75
Benedictine	4.95
Liqueur Coffees	From 6.95

## **Brandy (25ml)**

Martell VS	4.25
Martell VSOP	5.95
Courvoisier XO	16.00
Calvados	5.50
<b>Port (100ml)</b>	
Dows Ruby	6.50
Grahams LBV	7.75
Grahams 10 year Tawny	10.00

**If you have an allergy to any food products, please inform us before ordering**