



Dessert Menu

Bitter chocolate windsor, pear, vanilla cream 6.50

Coconut & lime sponge, charcoal roasted pineapple, coconut rum sorbet 6.50

Rhubarb & buttermilk pannacotta, rhubarb jelly, toasted oats 6.50

PX, rum & raisin affogato 8

Ices & Sorbets

Two scoops 5.50

Green apple sorbet

Coconut & rum sorbet

Spiced walnut ice cream

Peanut butter & jelly ice cream

Malted milk chocolate ice cream

Banana & fudge ice cream

Cheese

served with house pickles, biscuits & chutney

Godminster Cheddar 5
Poky & sharp

Cropwell Bishop 5
Smooth Stilton

Tunworth Soft 5
Soft & creamy

After Dinner Cocktails & Drinks

Fizzy Red 8.50

*Rye whiskey, sloe gin, Peychaud's bitters and red,
sparkling dessert wine*

The Rag Trade 8.50

Maxime Trijol VS, Evan Williams Extra aged, Camomile tea

Peace Conference 8.50

*Havana 3yr, Great King Street Artist's blend, Chase
Marmalade vodka, Tapatio anejo tequila
pineapple syrup, cacao bitters*

Saliza Amaretto (50ml) 6.25

Barbadillo PX Sherry (100ml) 5.85

Skillogalee Muscat Liqueur Australia (100ml) 5.85

Birbet Brachetto Negro, Piemonte (100ml) 6 / 32

Sauternes, Clos Dady France (100ml) 10 / 35

Recioto Della Valpolicella 2011 Valpentina 55

Coffee

Espresso 2 | Double espresso 2.50 | Long black 2.50 | Flat white 2.50 | Cappuccino 2.50

Tea

Breakfast 2 | Earl Grey 2 | Peppermint 2