

DESSERT MENU

Lemon Bavarois, Italian Meringue, Lemon Curd, Raspberry (v)(e)(d)	9
Rhubarb & Ginger Cheesecake, Rhubarb Jelly, Hazelnut Tuille (v)(g)(d)(n)(hazelnut)	9
Sticky Toffee Pudding, Brandy Snap, Vanilla Ice Cream (v)(d)(sd)	9
Chocolate Truffle Torte, Raspberry Sorbet (v)(g)(e)(d)(sd)	9
Local Cheese Board: Bix, Witheridge in Hay, Blue Monday	
Apple Chutney, Macerated Pear, Grapes (v)(d)(g)(e)(sd)	13.5
Pedro Ximinez Affogato (v)(d)(sd)	6.5
Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel (v)(d)	
Sorbet: Passionfruit, Raspberry (vg)	3

DRINKS

White Chocolate & Blueberry Martini – White Chocolate, Blueberry Liqueur, Vanilla, Milk & Cream (d)(sd)					12
Flat White Martini – Vodka, Baileys, Anonymous Coffee Espresso (d)					12
L’Epiphanie Sauternes	100ml	9.9	½ bottle	37	
Seifried Estate Agnes Riesling	100ml	11.2	½ bottle	42	
Andresen Ruby Port				4.5	
Andresen LBV Port				4.5	
Andresen 20yr Tawny Port				7	

A Discretionary Service Charge of 12.5% Will Be Added To Your Bill. All Prices Are Inclusive Of VAT.
Please Speak To A Team Member If You Have Any Allergies Or Dietary Requirements.
Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy(d)
Molluscs (mol) Mustard (m) Nuts (n) Peanuts (pn) Sesame seeds (ss) Soya (s) Sulphur (sd)