

Desserts and Cheese

A fine selection of farmhouse cheese with homemade chutney, grapes and biscuits £6.95

Marinated strawberries, vanilla mascapone, ice cream and shortbread £5.25

Lavender honey parfait, poached peach, pecan and oat crumble £5.95

Wine match – Sauternes, La fleur d'or, Classic Sauternes, rich and complex but with a zingy finish

Vanilla crème brulee with English raspberries £5.95

Baked lemon scented cheesecake with poached gooseberries £5.95

Trio of home made sorbets £5.95

Can't manage a dessert, why not try our

Affogato – *one scoop of vanilla ice cream with shortbread and hot espresso* £4.50

Affogato liqueur – *As above but with the addition of a shot of your favourite liqueur* £7.50

Dessert wine and port

Santa Rita, late harvest, gewürztraminer /moscatel £4.50 per glass

Kanu Late harvest Chenin Blanc, Stellenbosch, South Africa £4.10 per glass

Sauternes, La Fleur d'Or 2006 £5.60 per glass

Ruby port, £3.25 per glass

Cohleita, Vintage tawny £4.25 per glass

Late bottled vintage £4.25 per glass

Coffee and Tea

Filter/ decaffeinated £2.25

Liqueur coffee £5.00

Cappuccino £2.75

Espresso single £2.25 double £3.00

Tea and herbal infusions £2.25

After dinner drinks - All 25ml measures.

Whisky – please ask to see our separate list.

Cognac – Hennessy VS £3.75

Armagnac – Ch. Laubade 12 year old £4.75 Calvados VSOP £4.25

Poli Moscato Grappa - £4.25 Liqueurs – from a selection, £3.25