



## PUDDINGS

- Sticky Toffee Pudding** (v) £7.75  
butterscotch sauce, vanilla ice cream
- Charred Pineapple** (vg) £9.00  
mango sorbet, coconut gel
- Yoghurt Panna Cotta** (n) £9.50  
raspberry jelly, fresh raspberry, toasted almonds
- Chocolate & Hazelnut Mousse** (v, n) £9.50  
caramelised hazelnuts, miso caramel
- Affogato** (v, n) £6.50  
scoop of vanilla ice cream, espresso shot, amaretti biscuit  
*add* Pedro Ximénez + £1 | Baileys + £2 | Amaretto + £2
- Ice Cream & Sorbets** £7.00  
(3 scoops) ask for flavours
- Rennet & Rind British Cheeses** 5 cheeses £14.50  
*see tasting notes* | carefully selected for seasonality & flavour  
st johns chutney, lavosh crackers, grapes  
*please ask about our selection of ports*

## PUDDING WINES

### Muscat de Rivesaltes, Dom. Des Schistes 2021

100ml £8.50 | Bt. £50.00

A late harvested fortified sweet aperitif and/or dessert wine.

Rich, honeyed palate.

### Maury Rouge, Comelade Grenat L'Oursoulette

100ml £9.50 | Bt. £55.00

A port-like red wine, but with softer tannins and lower alcohol 16%.

Delicious