



## THE PUDDING MENU

For a full description of each dish for allergies, please ask our waiting staff. All our dishes are homemade, using a majority of local seasonal ingredients. Where able, we are happy to adapt to your requirements.

### CHEESE

<b>Chef's Cheese Board.</b>	For 1 <b>£6.95</b>	For 2 <b>£10.95</b>
£1.50 for each additional portion of cheese		
<b>Chef's Cheese Board for 2 and 1/2 bottle of Taylor's Fine Ruby Port</b>		<b>£22.50</b>
<b>Chef's Cheese Board for 4 and 1/2 bottle of Taylor's Fine Ruby Port</b>		<b>£35.00</b>

### DESSERT

<b>Profiteroles</b>	<b>£6.25</b>
served with maple and walnut ice cream	
<b>Chocolate and cherry brownie</b>	<b>£6.25</b>
served with berry compost and chocolate ice-cream	
<b>Panna cotta of the week</b>	<b>£6.25</b>
Served with cherry sauce and shortbread	
<b>Apple and berry Crumble</b>	<b>£6.25</b>
Served with vanilla ice-cream	

<b>Selection of ice creams and sorbets (GF)</b>	<b>£5.50</b>
chocolate, strawberry, maple and walnut, pistachio and finally meringue and cream ice creams. Blackcurrant, raspberry and lemon sorbets	

### DRINKS

<b>IRISH COFFEE</b>		<b>£7.25</b>
<b>LIQUEUR COFFEE</b>		<b>£7.25</b>
<b>DESSERT WINE</b>	<b>Glass</b>	
	<b>50ml</b>	<b>Bottle</b>
Late Harvest Muscat Vina Tabali 2009, Chile 37.5cl	£4.75	£25.00
<b>PORTS</b>	<b>Glass</b>	<b>Bottle</b>
Taylor's Fine Ruby Port	£4.95	£28.00