

### To Finish

- Apple & blackberry crumble, vanilla custard £6.50  
Spiced roasted fruits, vanilla mascarpone £6.50  
Seasonal frangipan tart £6.50  
Knickerbocker glory £6.50  
Steamed treacle sponge £6.50  
Chocolate pot £4.50  
Lime Wood hazelnut mini bavarois £4.50  
Selection of homemade ice cream and sorbets £3.50/£6.00  
(*Special kids flavours; Jelly Baby, Nutella, Malteser*)  
Cheese plate £7.50

### Sweet Wines, Fortified Wines

Sauvignon Blanc/ Ch. Haut Bernasse, Monbazillac, 2003	100ml
Semillon 'Selection de Grain Nobles', France	£7.00
Ch Filhot Grand Cru Classe, Sauternes, 2005, France	£15.00
Muscat Domaine Durban, Beaumes de Venise, 2008, France	£8.00
Mataro Alella, Dolc, 2008, Spain	£10.00
Furmint Chateau Derezsla, Tokaji 5 Puttonyas, 2005, Hungary	£11.00
Riesling Henschke 'Noble Rot', Eden Valley, 2007, Australia	£12.00
LBV Smith Woodhouse, 1999	£6.50
Single Quinta Warre's 'Quinta de Cavadinha' 1996	£9.50

### Coffee £3.50

Cafetière, Cappuccino, Espresso, Double Espresso, Latte, Macchiato, Mocha  
*Our coffee is Fair trade & Rainforest Alliance Certified. Decaffeinated available.*

### Tea £3.50

Assam Rani Estate, Breakfast Tea, Earl Grey Organic, Dragonwell Organic, Green Blossom, Darjeeling Estate Organic, Pear Caramel, Silver Jasmine, Verbena, Lime Wood Blend (dandelion, liquorice, spleen & burdock, red clover, peppermint, basil)

### Infusion £3.50

Camomile, Canariño (Fresh), Ginger (Fresh), Mint (Fresh)

### Hot chocolate £3.50

***A full selection of digestifs and liqueurs is available from our bar menu.***