

After Dinner

Cheese

Selection Of Cheese With Celery, Grapes & Biscuits (V) (GFO) 3 Cheese £10/ 4 Cheese £12.5

Hereford Hop

Coated In Toasted Hops With A Citrus, Buttery & Sharp Flavour, Together With A Slight Bitterness Of The Hops

Fourme D'Ambert

One Of France's Oldest Blue Cheeses, A Traditional Farmhouse Blue With A Sweet Taste. The Cheese Is Washed In Sweet Wine & Matured For Up To Three Months

Cerney Ash

A Fantastic Soft Goat's Cheese Coated In Oak, Ash & Sea Salt With A Subtle Lemon Tang

Brie De Meaux

This Cow's Milk Cheese Has A White Rind With A Buttery, Mushroom, Truffle & Almond Flavour

Desserts

Passionfruit Posset (V) £7
Mango Relish & Shortbread Biscuits

Iced Chocolate Parfait (GF) (V) £7.5
Hazelnut Praline & Honeycomb Ice Cream
Contains Nuts

Strawberry Eton Mess (GF) (V) £7
Vale Strawberries, Strawberry Meringue, Chantilly Cream & Coulis

Apple & Cinnamon Crumble (V) (GF) £7
Vanilla Pod Ice Cream, Apples from our own orchard

V - Vegetarian

GF - Gluten Free, GFO - Gluten-Free Option

Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.

After Dinner Drinks

Cocktails

Espresso Martini Vodka, Espresso, Tia Maria & Caramel	£7.5
Chihuahua Baileys, Tia Maria, Espresso, Tequila & Chocolate Dust	£7.5
Liqueur Coffee Tia Maria, Jameson's, or Baileys mixed with Espresso, Sugar & Cream	£7

Coffee

Espresso	£2
Americano	£2.6 / £2.95
Cappuccino	£3 / £3.3
Latte	£3 / £3.3

Port

Taylors 10yr Old	£5
Taylors Vintage	£4.5

Brandy

Remi Martin VSOP	£4.5
Courvoisier VSOP	£4.5

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