



## PUDDINGS

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£10

### BURNT BASQUE CHEESECAKE

Lemon, Thyme & Olive Oil

*Fonseca 10YR Old Tawny Port (70ml) £12*

### CARAMELISED PEAR CRUMBLE

Almond & Oat Crumble, Vanilla Custard

*Nelson Estate Noble Late-Harvest Semillon, Paarl, South Africa, 2018 £10*

### WHISKY CRÈME BRULEE

Mitre Shortbread Biscuit

*Eradus 'Sticky Mickey' Sauvignon Blanc, Marlborough, New Zealand, 2017 £10*

### CHOCOLATE & EARL GREY TORTE

Citrus Chantilly

*Fonseca 10YR Old Tawny Port (70ml) £12*

### AFFOGATO

Vanilla Ice Cream, Espresso

£6

*(Add A Shot of Pedro Ximenez Sweet Sherry £3)*

### SELECTION OF BRITISH CHEESES

*Grapes, Chutney & Crackers £14*

### SELECTION OF SORBETS ✓

*Mango, Passion Fruit, Raspberry, Strawberry, Coconut*

*(£2.5 per scoop)*

### SELECTION OF ICE-CREAMS

*Strawberry, Vanilla, Dark Chocolate, Mascarpone, Honeycomb*

*(£2.5 per scoop)*

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### Something To Share...

#### WARM CARAMELISED APPLE TARTE TATIN

*Vanilla Bean Ice Cream & Butterscotch*

£18