

## DESSERTS {ALL £7}

CHOCOLATE DELICE  
boozy blackberries & ripple ice-cream

BURNT LEMON BRULEE  
lemon curd

APPLE TART  
salted caramel ice-cream

RASPBERRY FOOL  
panna cotta ice cream & meringue

SORBETS	ICE-CREAM
STRAWBERRY & LIME	RASPBERRY PANNA COTTA
GREEN APPLE	BLACKCURRANT RIPPLE
COCONUT	SALTED CARAMEL
MANGO	VANILLA
£4.5 {2 SCOOP}	£6.5 {3 SCOOP}

## AFTER DINNER DRINKS

HENESSEY XO, COGNAC  
£12

FERNET BRANCA, BITTER DIGESTIF  
£4

DOW'S QUINTA DO BOMFIM,  
VINTAGE PORT  
£5

HIDALGO TRIANA,  
PEDRO XIMÉNEZ SHERRY  
£5

MUSCAT DE BEAUMES-DE-VENISE, France  
125ml...£6.5 375ml...£19.5

SAUTERNES LES GARONNELLES, France  
125ml...£8.5 375ml...£25.5

## CHEESE

Our artisan cheese selection is from I.J Mellis, their range of farmhouse cheese has an unrivalled flavour & quality.

THREE CHEESE ..... £10.5  
FIVE CHEESE ..... £14

BARON BIGOD  
{England}  
buttery brie style cheese made from milk from grass-fed cows

SHROPSHIRE BLUE (v)  
{England}  
mellow & salty with a citrus tang & sweet finish

DORSTONE  
{England}  
light moussy textured rich & tangy goat's cheese

PRIMA DONNA  
{Holland}  
combines the fruitiness of Parmesan with the creaminess of Gouda

OSSAU IRATY  
{France}  
ewe's milk cheese from the Basque region of the French Pyrenees



## COCKTAILS

ROYAL OLD FASHIONED..... £8.5  
Old Pulteney 12yo whisky, PX sherry, demerara sugar, orange oils, bitters & whisky mist

ESPRESSO MARTINI ..... £8  
Grey Goose vodka, Tia Maria, WH vanilla syrup, Artisan coffee espresso

WHITE HORSE COLADA ..... £8.5  
WH coconut infused Velho cachaça, banana liqueur, pineapple, almonds & cream