



PUDDINGS

£10

With perfectly paired dessert wine recommendations

Baked Cheesecake

Macerated Strawberries With White Balsamic
Sauternes, Château Suduiraut, Bordeaux, France £10.5

Tropical Pavlova

Passionfruit, Mango, Papaya, Citrus Chantilly
Noble Riesling, Godfrey's Creek, Saint Clair, Marlborough, New Zealand £10

Sticky Toffee Pudding

Coffee Ice Cream & Coffee Toffee Sauce
Vin Santo del Chianti, Bonacchi, Tuscany, Italy £9

Orange Polenta Cake

Olive Oil, Chocolate Sorbet
Muscat de Beaumes de Venise 'Solera', Domaine de Coyeux, Rhône, France £8

Bomboloni

Nutella, Raspberries, Vanilla Ice Cream
Recioto di Soave, La Perlara, Ca'Rugate, Veneto, Italy £11

Peach Flambe

Cognac, Star Anise, Vanilla Ice Cream
Black Muscat, Elysium, Quady, California, USA £8.5

Affogato £6

Vanilla Ice Cream, Espresso

Godminster Cheddar £14

Caramelised Apples, Sourdough Crackers
10 Year Old Tawny Port, Barros, Douro, Portugal £7

Ice Creams & Sorbets £2.50 per scoop

Please ask about today's flavours



*All prices include VAT. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.*