

PUDDINGS

STICKY TOFFEE PUDDING (v, gf)

salted caramel sauce, vanilla ice cream **£7.75**

DARK CHOCOLATE MOUSSE (n, gf)

peanut brittle, banana compote, pineapple sorbet **£9.80**

CHILLED RICE PUDDING (vg, n, gf)

rhubarb & ginger jam, toasted coconut & ginger nut crumb **£8.50**

PASSIONFRUIT CREME BRULEE (v, gfo)

shortbread biscuit **£8.90**

ICE CREAM (gf, v) & SORBET (gf, vg)

(3 scoops) ask for flavours **£7.00**

RENNET & RIND BRITISH CHEESES (v, gfo)

see *tasting notes* | carefully selected by affineur of the year Perry James Wakeman, served with grapes, celery & crackers **5 cheeses £14.50**

OAK AFFOGATOS (v)

Cinnamon Biscuit **£7.00**

lotus biscuit sauce, cinnamon ice cream, espresso

Classic **£7.00**

vanilla ice cream, shot of espresso, biscotti

Toffee Popcorn **£7.00**

caramel ice cream, popcorn syrup, espresso popcorn

PUDDING WINES

MUSCAT DE RIVESALTES, DOM. DES SCHISTES

100ml **£8.50** / Bt. **£50.00**

a late harvested fortified sweet aperitif and/or dessert wine.
rich, honeyed palate

MAURY ROUGE, DOM. COMELADE GRENAT L'OURSOULETTE 100ml **£9.50** / Bt. **£56.00**

a port-like red wine, but with softer tannins and
lower alcohol 16%. delicious