



## Pudding

Lemon posset, compressed melon, pomegranate and sugar tuille	£5.95
Passion fruit mousse, pineapple, kiwi and passion fruit syrup	£5.95
Apple cheesecake, cherry apples, blackcurrant ripple ice cream, toasted almonds and toffee sauce	£6.50
Baked vanilla rice pudding, raspberries, raspberry jam and coconut	£6.95
Chocolate semi freddo, caramelised banana, banana purée and a white chocolate crumb	£6.95
Assiette ( <i>for two to share</i> )	£15.50
Selection of ice creams and sorbets from Otter Valley	£1.95/scoop
<i>Vanilla, chocolate, mint, orange marmalade, blackcurrant ripple, toffee fudge, lemon &amp; lime meringue, white chocolate &amp; raspberry</i>	
<i>Sorbets: winter berry, grapefruit, elderflower</i>	

## Cheeseboard

Any 3 cheeses from our selection listed overleaf with red onion chutney, apple and lavosh	£9.50
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## Dessert Wine & Port 75ml

Clos Dady, Sauternes 2010 Bordeaux, France (chilled) Honey, roasted nut and marmalade flavours perfectly balanced by a zesty, lime rind acidity. (14%abv)	(half bottle £32.50) £6.90
<i>Liqueur</i> Muscat, Skillogalee NV South Australia (room temperature) Nutty, raisin and apricot flavours with a full body. Sticky enough to match well with the sweetest desserts. (18%abv)	£7.50
Warre's Otima 10, Ten year old Tawny (chilled) From the oldest British owned port house, a tawny which is very fresh on the palate with hints of dried fruits and an earthy aroma. (20%abv)	£6.50p