# SUMMER PUDDINGS

RHUBARB & STRAWBERRY TART elderflower syrup, cucumber & mint sorbet (v)	£9
CHOCOLATE MARTINI GATEAU hazelnut glaze, toasted barley ice cream	£9
TRIO OF ICE CREAM chefs daily selection (gf)(v)	£7.5
YOGURT & PASSIONFRUIT PARFAIT matcha biscuit, passionfruit gel, crispy tuile (gf-req)	£9

## **OUR BRITISH CHEESE BOARD**

ASSORTED CRACKERS & SEASONAL CHUTNEY (GF-REQ) - £12.50

#### **BATH BLUE**

Somerset - single cream and light vegetal notes, 2014 judged as supreme champion at the world cheese awards

# **HAFORD**

Wales - organic Welsh cheese with buttery and earthy flavour notes

#### **TUNWORTH**

Lancashire - a thin and wrinkled ring, earthy fragrance, described by Raymond Blanc as "the best camembert in the world"

#### RAGSTONE

Herefordshire - smooth in texture with a lemony note in the flavour

recommended port: 49. Taylors LBV Port - £8.5

#### TO FINISH

ESPRESSO MARTINI £12.75 KAHLUA, FRESH ESPRESSO, 178 VODKA

NEGRONI £10.75
DRY GIN, CAMPARI, SWEET VERMOUTH

## HOT DRINKS

LOOSE LEAF TEA SELECTION BREAKFAST, EARL GRAY, PEPPERMINT.

CHAMOMILE, GREEN

NESPRESSO COFFEE CAPPUCCINO, FLAT WHITE, LATTE, AMERICANO, ESPRESSO