

AUTUMN PUDDINGS

STICKY TOFFEE SOUFFLE £9

salted caramel sauce, clotted cream ice cream (allow 20 mins)

PEAR & PRALINE MILLE FEUILLE £9

spiced pear gel, chai ice cream

70% VALRONA SET CHOCOLATE £9

milk chocolate mousse, white chocolate panna cotta, olive oil, sea salt

TRIO OF ICE CREAM £7.5

chefs daily selection (gf)(v)

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*