

# DESSERT MENU

<b>Salt dark chocolate delice</b> almond granola   burnt butter ice cream   raspberries	8.25
<b>Salted caramel tart (v)</b> honeycomb & vanilla ice cream	7.50
<b>Caramelised pineapple (ve)</b> passionfruit & saffron gel   pomegranate   toasted coconut shavings   hazelnut crumb coconut sorbet	7.50
<b>Burnt Basque cheesecake (v)</b> strawberry textures	7.50
<b>Affogato</b> vanilla ice cream   Clifton Coffee espresso   amaretti biscuit <i>Option to add a shot of Frangelico, Disaronno, or Kahlua + £3.50</i>	5.50

## CHEESE

<b>Godminster Cheddar   Tunworth soft   Oxford blue   Driftwood goats</b> apple   grapes   celery   apple cider chutney   artisan cheese crackers	13.50
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## PORT

	50ml	100ml
<b>Zuccardi Malamado</b> Fortified malbec Mendoza, Argentina	5.00	9.50
<b>Krohn Ruby</b> Douro, Portugal	4.50	8.30
<b>Krohn Tawny</b> Douro, Portugal	4.50	8.30

## COGNAC & BRANDY

	25 ml
<b>Hennesey VS</b>	4.10
<b>Remy Martin VSOP</b>	7.00
<b>Hennesey XO</b>	16.50

## DESSERT WINES

	50ml	100ml	Bottle
<b>Palazzina Moscato d'Asti</b> <b>Vendemmia Tardiva</b> Piemonte, Italy (ve,s)	5.20	8.70	28.50 (375ml)
<b>Kardos Tundermese</b> <b>Late Harvest</b> Tokaj, Hungary	5.70	9.20	38.00 (500ml)

## AFTER DINNER DRINKS

<b>Espresso martini</b> espresso   vodka   Kahlua	10.00
<b>Apple pie martini</b> vanilla vodka   apple   cinnamon	9.50
<b>Old fashioned</b> bulliet bourbon   Bitters   Orange	9.50
<b>Irish coffee</b> espresso   cream   Irish whisky	9.50
<b>Baileys latte</b> espresso   milk   baileys	8.00

(v) Vegetarian (ve) Vegan (veo) Vegan option available.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.