

## Desserts

*Ginger Sponge Pudding with Custard*

*Banoffee Pie*

*(GF, VG) Chocolate & Coconut tart with vegan vanilla ice cream*

*Sticky Toffee Pudding & butterscotch sauce with salted caramel ice cream*

*Crème Brûlée served with Shortbread Biscuit*

**£7.25 each**

*Affogato – Vanilla Ice Cream served with Espresso  
& crushed Amaretti Biscuit **£6.50***

***Salcombe Dairy Ice Cream*** - made in Devon

★ Honeycomb ★ Chocolate Flake ★

★ Madagascan Vanilla ★ Salted Caramel ★

***Marshfield Farm Sorbets***

★ Lemon ★ Blackcurrant ★ Raspberry ★

***Ice Creams and Sorbet are served in a Waffle Basket £7.95***

***Child's Ice Cream- £4.50***

*Vanilla ★ Strawberry ★ Chocolate*

***Winstones Ice Cream*** - made near Rodborough Common, Stroud

***More Over...***

**Green Dragon Regional Cheese Selection** *(subject to availability)*

**Oxford Blue** - Cow's, Pasteurised, Vegetarian

Made by Baron Robert Pouget, his Oxford blue was born in 1993.  
Rich, aromatic, soft and creamy with a hint of tarragon in the flavour.

Aged for 14 – 16 weeks.

**Worcestershire Hop** - Cow's, Pasteurised, Vegetarian

From Malvern Cheesewrights – Hard, 'Cheddar-Like' Cheese, flavoured with Hops.

**May Hill Green** - A full fat vegetarian soft cheese with a distinctive nettle coated rind and a delicate creamy flavour. Locally produced (using pasteurised milk) by Charles Martell at Laurel Farm, Dymock, Gloucestershire

**Bath Soft Cheese** – A mild & creamy, brie-style cheese made to an original 19th century recipe from cow's milk

**Cerney Ash** – Goat's, Unpasteurised, Vegetarian.

This Goats Cheese is hand made in the Cotswolds and has a mild Citrus taste with a delicate finish. Dusted with Oak ash.

**£9.95**

**Our Cheese Selection is served with Cheese Biscuits, Fruit & homemade Chutney**  
**Port** **Dessert Wines**

Cockburn's Ruby  
Port 50ml **£3.55**

**Vistamar Late Harvest Moscatel**

Straw yellow with hints of Peaches, Apricots & Quince  
½ Bottle **£15.95** 125ml glass **£5.35**

Taylor's 2011 Late  
Bottled Vintage  
Port 50ml **£4.25**

**Muscat Beaume de Venise, Cave Vignerons** A full bodied nectar, with fruity and floral flavours and a lemon finish  
½ Bottle **£19.95** 125ml glass **£7.10**

**Hot Beverages**

Cafetiere of Coffee **£3.25** Espresso **£2.25** Latte **£3.35**

Cappuccino **£3.35** Pot of Tea **£3.00** Americano **£3.25**

Hot Chocolate **£3.50** Double Espresso **£3.00** Slane's Irish Coffee **£6.25**  
Hot Chocolate with Marshmallows & Cream **£3.95** Flat White **£3.50**

**VOYAGER**  
COFFEE