

Puddings

Banoffee Pie **£8.50**

(VE,GF) Chocolate & Raspberry Tart with Vanilla Ice Cream **£9.50**

Sticky Toffee Pudding & Butterscotch Sauce with Salted Caramel Ice Cream **£8.50**

Crème Brûlée served with Shortbread Biscuit **£8.50**

Warm Apple & Berry Crumble with Custard **£7.95**

Affogato - Vanilla Ice Cream served with Espresso & crushed Amaretti Biscuit **£6.95**

Salcombe Dairy Ice Cream - made in Devon

★ Rum & Raisin ★ Chocolate Flake ★

★ Madagascan Vanilla ★ Salted Caramel ★

£7.95 for three scoops served in a Waffle Basket

Marshfield Farm Sorbets

★ Lemon ★ Blackcurrant ★ Raspberry ★

£7.95 for three scoops served in a Waffle Basket

Child's Ice Cream- £6

Vanilla ★ Strawberry ★ Chocolate

Winstones Ice Cream - made near Rodborough Common, Stroud

More Over...

Green Dragon Regional Cheese Selection (subject to availability) **£14.95**

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.

Cornish Yarg - a semi hard cow's milk cheese wrapped in nettles. Vegetarian, pasteurised and known for its fresh, mushroomy flavour & crumbly texture.

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

Driftwood Cheese - A firm, Ash-Coated soft Goats Cheese with a silky smooth texture becoming full-bodied with age

Our Cheese Selection is served with Cheese Biscuits, Fruit & homemade Chutney

Digestif

Disaronno Amaretto £4.50 Limoncello £4.95

Dessert Wine & Port

Presidential 2017 Late Bottled Vintage Port 50ml £4.95

Presidential Ruby Port 50ml £4.50

Vistamar Late Harvest Moscatel

Straw yellow with hints of Peaches, Apricots & Quince

½ Bottle £15.95 125ml glass £5.60

A selection of Teas & Coffees are available

Please ask your server