

## **Puddings**

Sticky toffee pudding with honeycomb,  
butterscotch sauce and honeycomb ice cream £7  
*Pedro Ximenez, Spain £3.95 The perfect match!*

Lemon posset with fresh strawberries,  
blackcurrant sorbet and lemon curd £6.50

Gooseberry tart with crème anglaise and vanilla ice cream £7

Hot dark chocolate fondant with chocolate sauce  
and caramel ice cream £7.50 (10 minutes)

Hand rolled dark chocolate truffles £3.75 (contains nuts)

A selection of homemade ice creams and sorbets  
£2.50 per scoop

Ice creams - strawberry, chocolate, rhubarb  
Sorbets - pear, blackcurrant, strawberry

Selection of cheeses -  
Barkham Blue (cow), Cerney Ash (goat),  
Spenwood (cow), Quicke's Cheddar (cow),  
apricot and apple chutney, celery, grapes and crackers £7.95

A glass of Muscat de Saint-Jean de Minervoise,  
homemade biscotti with an espresso coffee £7.50

### **Pudding Wines, Sherry and Ports**

Monbazillac, Chateau La Sabatiere, France £3.25

Muscat de Saint-Jean de Minervoise, France £3.75

Pedro Ximenez, Spain £3.95

Ruby port £4, Tawny port £5, Late bottled vintage port £6