

## Desserts

### **Stuart's Sticky Toffee Pudding 7.00**

*Homemade ginger ice cream and butterscotch sauce*  
{Glenmorangie} 10-year-old, Scottish Highlands, Scotland 25ml **3.30**

### **Chocolate Bombe 8.00**

*Dark chocolate bavarois, raspberry sorbet, crystallised pistachio*  
{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml **5.50**

### **Fig 8.00**

*Caramelised fig, walnut oil sponge, mascarpone and fig ripple ice cream, walnut praline*  
{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml **5.50**

### **Plum and Liquorice 8.00**

*Free form vanilla crème brûlée, sugar roasted plums, liquorice ice cream*  
{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml **5.50**

### **Homemade Ice Creams and Sorbets 6.00**

*A selection of three of our freshly churned ice creams and sorbets - please ask for today's flavours*

## Cheese

*A selection of award-winning and local British farmhouse cheese:*

**Keens Mature Cheddar** - 2 years aged, intense and full bodied

**Francis** - semi-soft, rind washed, nutty flavour, lemon undertones

**Isle of Wight Blue** - slightly sweet, tangy with spicy undertones

**Cornish Organic Brie** - semi-soft, creamy texture, mellow flavour

*All served with homemade crackers and quince paste, fresh fruits and apple chutney.*

**3 cheeses 8.00 4 cheeses 9.0**