

## DESSERTS

£7

Fried Nutella gnocchi, vanilla ice cream

Blueberry cheesecake

Mandarin, olive oil & thyme polenta cake, praline,  
vegan vanilla ice cream (vg) (gf)

Sticky toffee pudding, vanilla ice cream

3 Scoops of Jude's ice creams & sorbets £6.50

Please ask a member of staff for today's flavours

Hamish Johnston British cheese, biscuits, chutney £9

Baron Bigod Brie; Cashel Blue; Saint Maure de Touraine A.O.C Goat's;  
Westcombe Mature Cheddar

Add a glass of Ferreira Ruby Port or Sauternes to any pudding £3

Bordeaux Classique Sauternes,  
£5.50 100ml glass,  
£27.00 500ml bottle

Fernando de Castilla, Manzanilla  
£4.00 100ml glass,  
£15.00 375ml bottle

Tokaj, Tündérmese Late Harvest, £27.00 500ml bottle

Plymouth Sloe gin £8.60 50ml glass

Ferreira Ruby Porto £4 100ml glass

Ferreira Tawny Porto £4 100ml glass

Ferreira LBV Porto, 2014 £5 100ml glass

LIQUEUR COFFEES £7.50

Jameson, Amaretto, Kahlua, Baileys, Martell V.S.

Americano, espresso, macchiato £2

Latte, cappuccino, flat white, dbl. espresso, dbl. macchiato £2.50  
(Add vanilla, gingerbread, hazelnut, or caramel syrup .55p)

LOOSE LEAF TEAS £2.25

Chai, English Breakfast, green tea & peach, Earl Grey, green, Darjeeling

Jasmine £2.75

CAFFEINE-FREE LOOSE LEAF TEAS £2.25

Lemongrass & ginger, honey bush & rooibos, camomile, liquorice & peppermint,  
peppermint, super fruit, fresh mint

An optional 12.5% service charge will be added to bill, all of which is distributed to staff. A full allergen menu is available upon request.