

Puddings

Bramley apple & blackberry crumble,
served with custard (gf, vegan option available) £6

Sticky toffee pudding & vanilla ice cream £6

Strawberry & vanilla cheesecake, with strawberry coulis £6

Cheeseboard: Shipston blue, Somerset camembert & Nantwich
cheddar, crackers, celery & chutney £9

Orange crème Brulee £5.50

3 scoops of Jude's ice cream: vanilla, strawberry, chocolate (vg),
caramel, pistachio, mango sorbet (vg) £4

After dinner tipples

Absolut Vanilia espresso martini £10

Sipsmith boozy hot chocolate orange £10

Jameson's Hot Toddy £8

Liqueur coffee £8.50

Your choice of: Jameson's, Bailey's, Kahlua, Havana, Amaretto

Bailey's £5

Martell VS £5.10

**Fancy a port or a pudding wine? Browse our collection on the
back of this menu.**

We also have an extensive collection of liqueurs, coffees, decaff's and teas,
just ask the team.

Before you order your food and drink, please inform a member of staff if you have a food allergy or
intolerance. We're proud to be championing British farmers and producing fresh food sustainably.

Tables of 6 are subject to a discretionary service charge of 12.5%

Pudding Wines

Chorus Muscat Moelleux

Complex, citrus & honey notes, with flavours of rose & orange bark.

125ml £4.50 75cl Bottle £26

Norton Cosecha Tardia Late Harvest Chardonnay

Harvested late in the season, the Cosecha Tardia (or Late Harvest) is bright golden yellow in colour. Aromas of flowers & peaches on the nose follow through onto a rich, ripe palate with balanced, fresh acidity & a pleasant finish.

125ml £5.40 37.5cl Bottle £16

Le Tertre Du Bosquet Sauternes

An immediately inviting nose, combining apricot fruit, creamy patisserie notes & a certain citrus brightness, leads to a sweet yet beautifully balanced palate.

125ml £6.40 50cl Bottle £25

Ports

Ruby Port Ferreira

A fresh & delicate aroma, reminiscent of spices & dry fruit, acquired during oak ageing. In the mouth this is an elegant wine that shows a fine balance between structure & sweetness, providing it with an attractive, long finish.

100ml £4.70 75cl Bottle £34

LBV Port Ferreira

The intense aroma is dominated by very ripe black fruit (blackcurrant, blackberry & prune), along with chocolate, cocoa, floral aromas & a slight hint of spices (pepper). In the mouth it is a full-bodied wine with great balance between sweetness & richness of structure.

100ml £5.25 Bottle £38

Tawny Port 10 Years Old Quinta do Porto Ferreira

The nose is characterised by an excellent balance between the floral & ripe fruit aromas of the grapes themselves & the spicy, dry fruit aromas of long ageing in the barrel. The palate shows the classic, fresh Ferreira style, achieving fine balance & a long finish.

100ml £5.95 Bottle £43