

PUDDING

Vanilla crème brûlée – raspberries - cinnamon short bread £7.90

Bacchus Entice £7.50

Baked Alaska- ice cream- sorbet- compote- baked meringue £8.90

Elysium Black Muscat £6.50

Morello cherry rum Baba- cherry sorbet- coffee cream £6.90

Botrytis Semillon £8.50

White chocolate panna cotta- local strawberries £7.90

Moscato Passito £5.50

Lemon posset- spiced nutmeg cake- orange jelly £7.90

Petit Mansang £6.50

Café gourmand: selection of mini desserts plus coffee £8.90

Moscatel Late Harvest £5.30

Homemade ice cream (per scoop) [gf] £2.25

Pedro Ximenez £6.70

[gf] Where not indicated some dishes can be adapted to be made gluten free *

ICE CREAM

Vanilla

Seville orange

Liquorice

Chocolate brownie*

Contains nuts & gluten

SORBETS

Mango

Strawberry

Raspberry

Passion Fruit

DESSERT COCKTAIL £8.95

Tobleroni

Baileys, hazelnut liqueur, honey, Kahlua, cream

Hazelnut Espresso Martini

Chilled double espresso, hazelnut infused vodka, sugar syrup

ARTISAN CHEESE

Rollright- David Jowett -King Stone Dairy-Oxfordshire

Washed rind cheese, from Brown Swiss cows

Ashlynn – soft goats’ cheese with ash- Worcestershire

Silky & creamy medium fat unpasteurised goat’s cheese

Lincolnshire Poacher- Simon & Tim Jones -FW Read & Sons-Lincolnshire

Matured Cheddar style cheese made from unpasteurised milk

Barkham Blue-Sandy & Andy Rose- Two Hands Cheese- Berkshire

Soft flavoured mould ripened blue veined cheese

Bix -Nettlebed Creamery Oxfordshire

Soft unpasteurised triple cream cheese

Three cheese slate £8.50 *

Five cheese slate £11.00 *

artisan biscuits, fruit bread, farmhouse butter, celery, grapes,
damson & plum jelly, homemade chutney

PORT/WINE

100ml Bottle

Ferreira LBV 2014- Portugal
glass £5.90 bottle £39.00

Ferreira 20-Year-Old Tawny-Portugal
glass £6.90 bottle £49.00

Penfold’s Father Tawny-Australia
glass £6.50 bottle £35.00

Recioto Della Valpolicella, 2011, Serego Alighieri, Masi, Italy
glass £10.50 bottle £49.00 [500ml]

COFFEE

Nespresso:

- Espresso £1.90
- Double espresso £2.50
- Macchiato £2.25
- Americano £2.50
- Cappuccino £3.00
- Latte £3.00

TEA

Suki Tea:

- Fairtrade breakfast
- Earl grey blue flower
- Lemongrass & ginger
- Green tea
- Apple loves mint
- Peppermint leaf
- Chamomile flower
- Red berry £2.50

Choc-O-Lait, Belgian Chocolate: Milk or Dark £3.00

MINOR FIGURES- chilled cold brew coffee [uses oat m*ilk]

- Nitro cold brew black coffee
- Nitro cold brew mocha coffee *
- Nitro cold brew latte *
- All at 3.90

Dairy free -suitable for dairy free, vegetarian & vegan diets

Add your favourite shot – chilled liqueur coffee!

DESSERT WINE 100ml glass

- 56 Moscatel, Late Harvest, 2012, Chile glass £5.30
- 315 Moscato Passito, 'Palazzina', 2013, Piedmonte, Italy £5.50
- 74 Elysium Black Muscat, 2013, California, USA £6.50
- 97 Pedro Ximenez, Noe, 30-Year-Old, Spain £6.70
- 18 Pear Ice Wine 'The Wonder', 2015, Herefordshire, UK £9.00
- 25 Noble Wrinkled Riesling D'Arenberg, 2011 Australia £9.00
- 292 Sauternes, Château Filhot à Sauternes, France £8.75
- 19 Bacchus 2014, Hattingley Valley, Hampshire, England £7.50
- 26 Botrytis Semillon, De Bortoli, 2015, Australia £8.50
- 24 Muscat liqueur, De Bortoli, Australia £6.50
- 265 Petit Manseng, Château de Cabidos, 2012 France £6.50
- 75 Mourvèdre, Cline Family Cellars, 2014, California, USA £6.90
- 77 Tokaji Aszű, 5 Puttonyos, 2002, Hungary £9.50
- 317 Recioto Della Valpolicella, 2011, Alighieri, Masi, Italy £10.50

