

DESSERTS

Sticky toffee pudding <i>Butterscotch sauce, vanilla ice cream</i>	9.5
Triple chocolate fudge cake <i>Rum chocolate sauce, vanilla Chantilly, macerated berries</i>	9.5
Lemon meringue <i>Lemon & blackberry tart, burnt meringue, white chocolate</i>	9.5
Cheeseboard <i>Wookey Hole Cave aged Cheddar (hard), Tunworth (soft), Cropwell Bishop Stilton (blue), biscuits, grapes, celery, spiced pear chutney</i>	16

DIGESTIFS

SWEET WINE

	75ml	BTL
Sauternes, <i>La Fleur d'Or, France 2016</i>	17.2	81
LBV Port, <i>Ferreira, Douro, Portugal 2016</i>	13.2	61
Tokaji Late Harvest, <i>Oremus, Tokaj, Hungary 2019</i>	20.2	96

COGNAC AND BRANDY

	50ml
Hennessy VS	16.5
Remy Martin 1738	18.5
Courvoisier XO	34
Pisco ABA	12.5
Torres Brandy	12.5
D' Aquitaine XO 20yo Armagnac	130
Hennessy Paradis	235
Louis XIII	507

TEA AND COFFEE

Green Tea	5	Macchiato	4.5
English Breakfast	5	Latte	5
Earl Grey	5	Cappuccino	5
Peppermint	5	Flat White	5
Chamomile	5	Espresso	3
Red Berries	5	Double Espresso	4
Lapsang Suchong	5	Hot Chocolate	5
Americano	5		

(v) vegetarian | (pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.