

WINTER PUDDINGS **Made in House*

Caramel Filled Mini Churros, Drizzled with Chocolate Sauce £6.75

* **Warm Bakewell Tart** *with Custard or Cream or Vanilla Ice Cream* £7.50

* **Warm Chocolate Brownie & Vanilla Ice Cream** £7.75

* **Sticky Toffee Pudding** *with Custard or Cream or Vanilla Ice Cream* £7.75

* **Apple & Raisin Crumble** *with Custard or Cream or Vanilla Ice Cream* £7.75

Chocolate & Orange Tort & Winter Berry Coulis (vg/gf) £7.00

* **Baked Vanilla Cheesecake, Winter Berry Compote** £7.00

South Street Artisan Ice Cream Sundae £7.00

(Ask your server for today's flavour combination)

South Street Artisan Ice Cream or Sorbet (vga/gfa)

Single Scoop £2.75 ~ Duo Scoop £5.00 ~ Trio Scoop £6.50

Trio of Cheese, Chutney & Crackers (gfa)

Single Portion £7.50 ~ To Share £13.00

TO FINISH

Chateau De Lavant Sauternes ~ 125 ml £8.50

This Sauternes has rich aromas of apricot honey and blossom

Bridges Golden Mist Botrytis Semillion ~ 125 ml £7.00

Luscious palate of peach and citrus flavours with botrytis sweetness

Fullers Late Harvest Port ~ 100ml £6.50

Taylors Old Tawny Port ~ 100ml £8.50

Liqueur Coffee ~ from £6.50

Please ask your server for our selection of hot drinks

If you require information regarding the presence of allergens in any of our food or drink,
or if you have any special dietary requirements,
please inform your server before you place your order.