

DESSERT MENU //

all £7.95



CHOCOLATE DOME //

*dark chocolate cremeux, macadamia nut biscotti,
molten caramel sauce & salted caramel ice cream*

LEMON POSSET //

*black cherry, caramelised white chocolate,
toasted marshmallow*

(GF)

COCONUT & LIME PARFAIT //

lime gel, ginger jelly & chilli chocolate crumb

(V, GF)

CANELÉ //

plum compote, almond crumb, milk ice cream

WARM TREACLE TART //

ginger ice cream

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CHEESE & CRACKERS // £8.95

local cheese, sourdough crackers, chutney

SALTED CARAMEL MARTINI // £9.50

*For those with a sweet tooth, Chase vodka,
Frangelico liqueur, Clifton Coffee, topped with
salted caramel cream*



B A R M E N U //



D I G E S T I F S //

DESSERT WINE //

L'ÉPIPHANIE DE SAUTERNES 2018, FRANCE

75ml glass £6 // 375ml btl £28

ROYAL TOKAJI 5 PUTTONYOS ASZÚ 2017, HUNGARY

75ml glass £9 // 500ml btl £55

P O R T //

KROHN LBV

50ml glass £5 // 750ml btl £70

GRAHAM'S 20YO TAWNY PORT

50ml glass £6 // 750ml btl £85

WARRES LBV 2008

50ml glass £7 // 750ml btl £95

S H E R R Y //

ALFONSO OLOROSO SECO

50ml glass £4

EAU DE VIE //

CAPREOLUS BACCHUS GRAPE

*Exceptionally aromatic with elderflower, ripe melon
and hints of nettle, hay with delicate sweetness.*

25ml glass £6.50

PASTURE LIMONCELLO //

25ml glass £4