

Dessert Menu

All at £6.50

Baked New York Cheesecake, Glazed Clementine, Toasted Almonds
Chateau Loupiac Gaudiet, Loupiac 125ml £6

Key Lime Posset, Ginger Crumble
Domaine Cauhape, Jurancon 125ml £6

Chocolate Orange Pot
Santa Rita, Late Harvest Gewurtztraminer, Moscatel de Alejandria £6

Back To School Chocolate Sponge & Mint Custard
Prunotto Moscato di Asti 125ml £6

Jamaican Ginger Cake
Banoffee Pastry Cream, Caramelised Banana, Shot of Banana Smoothie
Santa Rita, Late Harvest Gewurtztraminer, Moscatel de Alejandria 125ml £6

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Pod Ice Cream
Chateau Loupiac Gaudiet, Loupiac 125ml £6

Large Boule of Vanilla Ice Cream with a double shot of
Casa de la Cruz, Pedro Ximenez, Solara 15, Sherry

Selection of Lovington's Ice Cream or Sorbets
Honeycomb, Vanilla Seed, Chocolate, Stem Ginger & Strawberry or Blackberry, Raspberry, Mango & Lemon
Served with a Homemade Brandy Snap

West Country Cheese Board
Three West Country Cheeses served with Biscuits, Wyke Farms Butter & Homemade Chutney
£8.50

Five Mile Cheddar Board
Selection of five cheddars, all sourced within five miles of the pub served with Biscuits,
Wyke Farms Butter & Homemade Chutney
£8.50
Go a Little Larger to Share
£11.50

Suggest: Somerset Pomona, Burrow Hill £6.00 or Glass of Port £6.50

Cafetière of Coffee or a Pot of Speciality Tea served with Our Own Handmade Chocolate or Fudge £2.95

We also have a selection of Dessert Wines, Cognac, Armagnac, Whisky and Fortified Wines

As our dishes are freshly prepared we are able within reason to cater for most food intolerances, however, we cannot guarantee that our food is totally nut free. Please bring any dietary requirements or allergies to the attention of our staff who will be happy to discuss the menu with you. We are not aware that any of our ingredients contain GM foods. All prices are inclusive of 20% VAT. Our gratuity policy is simple, if a customer chooses to tip, whether by cash or credit card, it is divided equally amongst our team.