



# PUDDINGS

£10

With perfectly paired dessert wine recommendations

## Baked Cheesecake

Macerated Strawberries With White Balsamic (Gluten, Egg, Dairy)  
Sauternes, Château Suduiraut, Bordeaux, France £10.5

## Tropical Pavlova

Passionfruit, Mango, Papaya, Citrus Chantilly (Egg, Dairy)  
Noble Riesling, Godfrey's Creek, Saint Clair, Marlborough, New Zealand £10

## Sticky Toffee Pudding

Coffee Ice Cream & Coffee Toffee Sauce (Dairy)  
Vin Santo del Chianti, Bonacchi, Tuscany, Italy £9

## Orange Polenta Cake

Olive Oil, Chocolate Sorbet (Soy, Almonds)  
Muscat de Beaumes de Venise 'Solera', Domaine de Coyeux, Rhône, France £8

## Bomboloni

Nutella, Raspberries, Vanilla Ice Cream (Gluten, Dairy, Hazelnuts)  
Recioto di Soave, La Perlara, Ca'Rugate, Veneto, Italy £11

## Peach Flambe

Cognac, Star Anise, Vanilla Ice Cream (Dairy, Sulphites, Almonds, Gluten)  
Black Muscat, Elysium, Quady, California, USA £8.5

## Affogato £6

Vanilla Ice Cream, Espresso (Dairy)  
Add a shot of our finest Pedro Ximénez Sherry for £3

## Godminster Cheddar £14

Caramelised Apples, Sourdough Crackers (Gluten, Dairy)  
10 Year Old Tawny Port, Barros, Douro, Portugal £7

## Ice Creams & Sorbets £2.50 per scoop

Please ask about today's flavours



*All prices include VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.*