



## Puddings

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (v)	£6.50
Poached Pear & Glazed Orange (vg) <i>Dates, Figs, Orange Sorbet, Mulled Wine Syrup</i>	£7.00
Damson Parfait (v) <i>Honeycomb, Apple &amp; Quince Sponge</i>	£7.00
Spiced Pumpkin & Pecan Pie (n) <i>Cinnamon Ice Cream</i>	£7.50
Chocolate Pot (v) <i>Kirsch Soaked Cherries, Vanilla Ice Cream</i>	£7.50
Ice Cream (v) & Sorbets (vg) (3 Scoops) <i>Please ask your server.</i>	£6.50
Affogato (v) <i>Add a shot of Cotswolds Cream Liqueur £3.60, Amaretto £3.50 or Pedro Ximénez Sherry £3.50</i>	£5.00
Cheese Board (n) <i>Lord London, Westcombe Cheddar, Driftwood Goat's &amp; Blue Murder. Served with Quince Jelly &amp; Crackers.</i>	£12.00

## Pudding Wines

Muscat de Rivesaltes, Domaine Treloar  
100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)  
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN  
100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00  
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Apple Apéritif Kingston Black, Somerset  
100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)  
*Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.*

Maury Rouge, Domaine des Soulanes, Maury AOC  
100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00  
*From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.*

## Hot Drinks

Kandula Teas	£2.60	Espresso/Macchiato	£2.70
Black/White Coffee	£2.70	Double Espresso/Macchiato	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte	£3.00	Hot Chocolate	£3.00

## After Dinner Drinks

### Cognacs & Armagnacs

Trijol VS Classic	£4.20
<i>House Cognac.</i>	
Maxime Trijol VSOP Grande Champagne	£5.80
<i>Well-structured body. Mellow and rich.</i>	
Maxime Trijol XO Grande Champagne	£9.90
<i>Deep gold in colour. Opulent.</i>	
Château de Laubade VSOP Armagnac	£4.75
<i>Ripe fruits create a soft &amp; delicate mouth feel.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex &amp; structured. Aromatic persistence.</i>	

### House Whiskies

Highland Queen	£3.00
<i>Blended House Whisky.</i>	
English Whiskey Co. Chapter 14	£4.50
<i>Fresh fruity &amp; light.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy &amp; soft with a creamy, vanilla finish.</i>	

### Single Malt Whiskies

An Cnoc 12yr Highland	£4.10
<i>Winter spices &amp; toasted grains on palate.</i>	
Benromach 10yr Speyside	£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	
Caol Ila 12yr Islay	£6.20
<i>Smoked hickory &amp; ham on palate. Long peppery finish.</i>	

### Digestifs & Liqueurs

Cotswolds Cream Liqueur (50ml)	£3.60
Boulard Calvados Pays d'Auge	£6.60
<i>Mainly apple with hints of vanilla.</i>	
Diplomático, Ron de Venezuela Dark Rum	£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>	
All Liqueur Coffees	£6.50
Truffle Gin, The Cambridge Distillery	£8.50
<i>The world's first digestif gin. Deliciously decadent.</i>	

*All spirits are served in 35ml measures, unless specified otherwise.*