



## Puddings 6.50

Dark chocolate & marmalade brioche bread & butter pudding, pouring cream

Warm poached pear & almond tarte with apricot glaze & crème fraiche

*gf* White Chocolate & vanilla panacotta with blackberry compote

Sticky toffee pudding, roast pecan butterscotch sauce, vanilla ice cream

### *gf Affogato* 6.95

Vanilla ice cream laced with amaretto, topped with espresso & served with a ricciarelli biscuit

### *(v) Artisan Cheeseboard* 9.50

Served with a selection of savoury biscuits, quince jelly, celery, grapes & candied walnuts

## Stickies & Port

|                                   |       |      |
|-----------------------------------|-------|------|
| Maury Grenache Noir <i>France</i> | 100ml | 7.25 |
| Samos, Grand Cru <i>Greece</i>    | 100ml | 7.25 |
| Warre's Finest Reserve Ruby       | 50ml  | 5.80 |
| Wine and soul 10 year old Tawny   | 50ml  | 7.50 |