

PUDDING MENU

PERFECT WITH A GLASS OF OUR FLORALIS MOSCATEL ORO TORRES
PUDDING WINE 5.00 50ML GLASS

RASPBERRY & WHITE CHOCOLATE CRÈME BRULEE
FINISHED WITH RASPBERRIES.
SHORTBREAD FINGER (GF ON REQUEST)

RICH & INDULGENT DARK CHOCOLATE & CLEMENTINE TORTE
DRIZZLE OF CLEMENTINE SYRUP. HAZELNUT PRALINE SHARDS
DOUBLE CREAM (GF) (N)

RHUBARB & TOASTED ALMOND CRUMBLE ICE CREAM, DOUBLE CREAM OR CUSTARD (GF)(N)

STICKY DATE & TOFFEE PUDDING
SALTED CARAMEL SAUCE
ICE CREAM, DOUBLE CREAM OR CUSTARD (GF PLEASE ASK)

WINTER CAT HEAD APPLE & SULTANA VIENNESE WHIRLS
HOMEMADE BUTTERY VIENNESE WHIRL BISCUITS. CAT HEAD APPLE & SULTANA COMPOTE.
MARSHFIELD'S FARM CLOTTED CREAM ICE CREAM. TOASTED BARLEY BUTTER CARAMEL

ALL PUDDINGS 9.25

ICES

MARSHFIELD'S FARM OF BATH
AWARD WINNING ICE CREAMS & SORBETS
PLEASE ASK FOR OUR CURRENT FLAVOURS
1 SCOOP 3.00 2 SCOOPS 5.00 3 SCOOPS 7.00

CHEESE

TRIO OF SOMERSET CHEESES

Wyke Farm Extra Mature Cheddar. Cricket St. Thomas Brie.

Vale of Camelot Blue. Biscuits & Accompaniments 12.50

Perfect with a snifter of 10 year aged cider brandy

FROM THE KINGSBURY EPISCOPI SOMERSET CIDER BRANDY COMPANY 7.00 25ml

TO CONCLUDE

WE HAVE A WIDE SELECTION OF LIQUEURS, PORT & COGNAC AS WELL AS

TEAS & CAFETIÈRE COFFEE