



PUDDINGS - £9.50

68% Chocoharder Cream

Brandied Kent Cherries

Pinot Noir VDM, Schroeder, Patagonia - £12

Burnt Cream

"As Simple As That"

Black Muscat, Andrew Quady, USA - £11

Alpine Strawberry & Almond Flan

Apricot Sorbet

Tokaji Late Harvest, Oremus, Hungary - £14

Lemon Curd Slice

Blackcurrant Ice Cream

Les Beaugrands, Coteaux du Saumur, France - £10

OR LIGHTER...

Roasted Victoria Plums

Hodmedod's Fennel Oat Crumble

Recioto della Valpolicella, Antolini, Italy - £13

Preserved Berry Jelly

Rum Soaked Raspberries

Moscato D' Asti, Ceretto, Italy - £10

Homemade Ice Creams & Sorbets £8.00

Gardener's Shot £3.50

Piggy Fours £8.50

A selection of sweet treats

CHEESE

The Bath Artisan Cheeseboard Solo £5.50, Trio £12.50, Full Set £17.50

Showcasing the best in the West (and sometimes beyond!)

All served with a selection of Biscuits, Apple, and Homemade Medlar Jelly

Keens

Traditional Somerset Cheddar, Tangy And Fruity

Oglesheild

A brine washed, Sweet milky cow's milk cheese

Glastonbury Tor

A mild creamy, peppery ewe's cheese with an ash coating

Bath Blue

A sweet, nutty & creamy blue veined cheese

Katherine

A fruity semi-hard goat's cheese, washed in Somerset Cider Brandy

Ask your Waiter to see a Full Selection of Quaffing Options

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements, or calorie content.



AFTER DINNER DRINKS

Sweet Wine

	Glass	Bottle
Moscato D' Asti, Ceretto, Italy 2021 (37.5cl)	£10	£40
Les Beaugrands, Coteaux du Saumur, Loire, France 2022 (75cl)	£10	£65
Black Muscat, 'Elysium', Andrew Quady, USA 2022 (37.5cl)	£11	£50
Pinot Noir VDN, Schroeder, Patagonia, Argentina 2021 (50cl)	£12	£60
Recioto della Valpolicella, Antolini, Italy 2021 (50cl)	£13	£68
Tokaji Late Harvest, Oremus, Hungary 2019 (50cl)	£14	£70
Vin de Constance, Constantia, South Africa 2018 (50cl)	£20	£120
Acininobili, Maculan, Breganze, Veneto, Italy 2012 (37.5cl)		£100

Port, Sherry and Fortified Wine

	Glass	Bottle
Late Bottled Vintage, Port, Taylor's 2017	£7	£45
20yr Tawny, Port, Taylor's	£12	£65
Manzanilla, Sherry, La Gitana, (Dry)	£6	
El Trésillo Amontillado, Sherry, Emilio Hidalgo (Medium)	£12	
Pedro Ximénez 30yr Old, Sherry, Harveys (Sweet)	£15	
1998 Vintage Port, Quinta da Vargellas, Taylor's (37.5cl)		£41

Cocktails

Classic Old Fashioned £14	Negroni £14	Espresso Martini £13	Lemon Cheesecake £12
Lot 40 Rye, Demerara Sugar & Bitters	Sapling Gin, Campari & Aperitivo Co. Sweet Vermouth	Sapling Vodka, Psychopomp Coffee Digestif, Pedro Ximenez, Demerara Sugar	Lemon infused Vodka, Frangelico, Pineapple Juice & Lemon Juice

Tea & Coffee

Fresh Mint Tea £4.50	Chocolarder 65% Drinking Chocolate £4.50	Liqueur Coffee £10
Our Tea & Coffee Selection £4.50		

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