



## PUDDINGS

### Trinity Burnt Cream

As Simple as That! £9.50

Riesling, Noble Framingham Marlborough New Zealand 2024 £13

### Wood Roasted Plums

Matt's Marigold Honey £9.50

Chateau Latour Blanche, Sauternes 2011 £18

### Chocolarder Chocolate Slice

Rosehip Sorbet £11.50

Grenache Mas Amiel, Maury 2021 £13

### Spiced Orchard Apple Crumble

Pouring Cream or Bird's Custard £9.50

Tokaji, Oremus, Hungary 2016 £12

### Homemade Ice Cream & Sorbet

£3 Per Scoop

### Piggy Fours

Small Sweet Treats £8.50

### Trio of Cheese

Oak-Smoked Godminster, Bath Blue & Little She £13

Taylors 10-Year-Old Tawny £11

### Tea & Coffee £4.50

Origin Coffee, Prince & Sons Tea

Chocolarder Hot Chocolate, Garden Mint Tea

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. We add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

## TIPPLES

### SWEET & FORTIFIED

Pedro Ximenez, 'Triana' Hidalgo La Gitana, Jerez, Spain	75ml	£8
Sauternes 1eme Cru, Chateau Latour Blanche, France 2011	75ml	£18
Grenache, Mas Amiel, Maury, France 2021	75ml	£13
Tokaji, 'Late Harvest', Oremus, Hungary 2016	75ml	£12
Vintage Port, Fonseca, Porto, Portugal 1992	75ml	£19

### COCKTAILS

Espresso Martini	£15
Noah's Old Fashioned	£22
Smoky Last Word	£19

### SPIRITS

Limoncello	50ml	£8
Cognac, Delamain XO	25ml	£15
Cotswolds Cream	50ml	£10

### FREE SPIRITED

Coastal Negroni	£10
Wild Idol Rose Sparkling	£12

Speak to The Team for the Full Bar & Wine List