

## PUDDING

<b>Sticky toffee pudding</b> <i>butterscotch sauce, vanilla ice cream</i>	8.5
<b>Chocolate brownie sundae</b> <i>cherry sorbet, toasted pistachios + chantilly cream</i>	8.5
<b>Mulled port poached pear</b> <i>cinnamon, granola, pumpkin seed brittle</i>	8.5
<b>Orange + cardamom posset</b> <i>cinnamon shortbread</i>	8.5
<b>Cheese   Westcombe Cheddar, Rachel's goats' cheese, Bath blue</b> <i>Peter's Yard crackers, red onion chutney</i>	11
<b>Affogato</b> <i>vanilla bean ice cream, espresso + shortbread biscuit</i>	5.50
<i>Add a shot   Kahlua, Kraken spiced rum, Baileys</i>	4.50
<b>Ice cream</b>   vanilla bean	3 <i>per scoop</i>
<b>Sorbet</b>   raspberry	3 <i>per scoop</i>

## COFFEE + TEA

*100% Arabica EcoRoast from 918 coffee, down the road in Semley.*

Americano	3
Flat white	3.5
Cappuccino	3.5
Latte	3.5
Espresso ( <i>double + 0.6</i> )	2.5
Mocha	4.5
Hot chocolate	4.5
<i>Add a syrup   caramel, cinnamon, vanilla</i>	.5
<b>Tea pigs</b>   English breakfast, peppermint, Earl Grey, green tea	3.5

## PUDDING WINE

75ml / 375ml bottle

Chateau Briatte, Sauternes, 2018 France	7 / 29
Quady, Elysium Black Muscat, 2018 USA	7 / 29
Michele Chiarlo, Nivole Moscato d'asti, 2021 Italy	7 / 29