

# DESSERT

## Desserts

### Chocolate Truffle Terrine £8.50

Salted Caramel Ice Cream, Cinder Toffee,  
Chocolate Crumb & Raspberry

### Sticky Ginger Pudding £8.50

Rum Caramel Sauce & Chocolate Ice Cream

### Lemon & Lime Tart £8.50

Biscuit Base Topped with Citrus Salsa  
& Raspberry Sorbet

### Forced Rhubarb Pavlova £8.50

Crispy Meringue, Spiced Fruit Coulis  
& Coconut Ice Cream

### Orange Ice Cream Parfait £8.50

Kiwi Sorbet & Toasted Nuts

### Westcountry Cheese Plate £12

Spiced Chutney & Biscuits

## Dessert Wines + Ports

### Heaven on Earth Organic South Africa

£7 for a 100ml glass, £29 375ml Bottle

A marriage of ripe grapes and clear, airy  
skies, this glorious nectar captures and  
preserves the last Autumnal days. The  
scents and flavours of apricot and honey.

### Pétale d'or Muscat Beauges de Venise

#### Bordeaux, France

£10 for a 100ml glass, £33 375ml Bottle

Complex flavours of peach, apricot,  
nectarine & pear to glide over the palate.

Perfect with fine cheese.

Fabulous wine from a great year.

### Noval Portugal

Tawny 100ml £7.50 Ruby 100ml £7.50

A vineyard creating interesting ports using  
traditional methods since 1715. Perfect  
with cheese or desserts.

**Dairy Free & Gluten Free Menus  
Available on Request**

## Ice Creams

Vanilla  
Chocolate  
Raspberry pavlova  
Strawberry  
Salted caramel  
Lemon & Meringue Pie  
Pistachio  
Dairy Free Vanilla  
Diabetic Vanilla

## Sorbets

Blackcurrant  
Raspberry  
Lemon & Lime  
Mango  
Pimms

**One scoop £3.25**

**Two scoops 5.50**

**Three scoops £6.50**

## Cafetiere of Coffees & Teas

*All served with homemade petits fours  
& chocolates £5*

**Medium Roast  
Decaffeinated  
Espresso/Double  
Latte**

**Cappuccino  
Flat White  
Americano**

## Speciality Teas

Decaffeinated  
Earl grey  
Peppermint  
Green tea  
Camomile

**We endeavour to cater for all  
diets/allergies, so please speak to a  
member of our team**