

**pudding selection changes frequently, so this online sample menu is intended only as a guide**

## Pudding

**Artisanal ice-creams by Bere Dairy, Portsmouth (v) £4.95**  
2 scoops: vanilla, blackcurrant sorbet, strawberry, ginger, butterscotch, coconut (vegan).

*All flavours are wheat and gluten free. Sorbet also dairy free*

**Old Vine bread and butter pudding** served with cream, ice-cream, custard **£5.50**

**Red fruits crumble** with cream, ice-cream or custard **£5.50**

**Chef Anna's honey and vanilla panna cotta** with home-made shortbread biscuits **£5.50**

**Lemon sponge pudding** with cream, ice-cream, custard **£5.50**

**Pecan tart** served with cream, ice-cream or custard **£5.50**

**Gluten-free chocolate torte** served with ice-cream **£5.50**

**Three mini French almond macaroons (v)** With your choice of tea or coffee **£4.50**

**Banoffee cheesecake**  
Made to our own recipe, served with butterscotch sauce and fresh bananas **£5.50**

**Dessert wine pairing:**  
 **Pedro Ximenez Triana NV (50ml)**  
A sensational alternative to port: dark and rich, with an intense aroma of raisins **£4.65**

## Cheese

**Plate of three British cheeses** with grapes, celery, crackers, Old Vine apple chutney **£7.50**

**Barber's Somerset cheddar:**  
tangy, creamy cheddar (v)

**Waterloo** Village Maid Cheese, Berkshire: soft and creamy, similar to Camembert (v)

**Barkham Blue:** creamy, rich, mild blue from Berkshire, made from pasteurised cow's milk (v)

## Digestifs

**Calvados Obertin VSOP Pays d'Auge,** France 40% (25ml)  
A smooth and rich blend of apple brandy, 3 to 5 years of age. **£3.90**

**Cognac Frapin VSOP** Champagne, France 40% (25ml) Powerful, mellow, complex. **£5.50**

## Hot beverages

**Americano / espresso** **£2.40**

**Double espresso** **£2.60**

**Cappuccino / cafe latte / flat white / hot choc** **£2.60**

**Liqueur coffee** With Tia Maria, brandy, Baileys or whisky, topped with cream **£6**

*All coffees regular or decaf, with or without cold / hot milk*

**Twinings teas** Choose from English breakfast, Earl Grey, mint, green or camomile **£2.50**

## Whisky

**Glenfiddich Twelve Year Old** Banffshire 40% **Fruity** Gold Intl Wine Spirit Comp 2014. **£3.95**

**Glenlivet Founder's Reserve** Banffshire 40% **Sweet, fruity** Smooth and easy-drinking. **£3.95**

**"The Chita" Suntory Single Grain** **Light** Japan 43% ABV  
Light and fragrant, this flagship release has subtle notes of mint, honey and wood spice. **£4.25**

**Laphroaig Select**  
Isle of Islay 40% **Smoky**  
Medicinal peat with citrus, chocolate and soft barley. **£4.25**

**Balvenie 12 Yr Old Doublewood** Banffshire 40% **Fruity** Oloroso sherry with honey and vanilla. Gold at International Wine & Spirit Comp. 2014. **£4.85**

**Aberlour "A'Bunadh" Batch 53** Moray 59.7% **Rich, fruity** Full-bodied, bold & complex. Dried fruit, ginger, oaky finish. **£5.50**

**Bulleit Bourbon**  
Kentucky 45% Smooth-sippin' and spicy. Gold: World Spirits Competition 2012. **£3.30**

**Monkey Shoulder Blended Scotch** 40% Marmalade, vanilla & winter spice. Gold: Intl Wine and Spirit Challenge 2014. **£3.55**

**Glenmorangie Ten Year Old** Ross-shire 40% **Light** Soft and citrusy. Gold: 2014 SF World Spirits Competition. **£3.85**

**Bushmills 10 Year Old** Ireland 40% **Fruity** Gold Outstanding at Intl Wine & Spirit Comp 2014. **£4.25**