

**Sample menu – puddings  
change regularly**

**Pudding**

**Artisanal ice-creams by Bere Dairy, Portsmouth (v) £4.95**  
2 scoops: vanilla, chocolate, maple and walnut, lemon curd, blackcurrant sorbet

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

**Pecan tart** Served with cream, ice-cream, custard **£5.50**

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

**Dessert wine pairing:**

**Port Taylors LBV 2011 (100ml)**  
Rich, fruity, velvety **£5**

**Iced coffee soufflé on a light sponge base with nougatine topping** Toffee sauce **£5.50**

**Apple and red berry crumble (v)** Served with cream, ice-cream, custard **£5.50**

**Butterscotch and treacle sponge pudding** with cream, ice-cream, custard **£5.50**

**Vanilla cheesecake**

Made to our own recipe, served with raspberry coulis and fresh strawberries. **£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)

**Dorset Blue Vinny:** dry and crumbly, full-flavoured (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**

**American / espresso £2.40**

**Double espresso £2.60**

**Cappuccino / caffè latte / flat white £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*

**Twinnings 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**