

DESSERTS MENU

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

PUDDINGS

Artisanal ice-creams by Bere Dairy, Portsmouth (v) 4.95

2 scoops: vanilla, blackcurrant sorbet, strawberry, ginger, butterscotch, coconut, chocolate, lemon curd
All flavours are wheat and gluten free. Sorbet also dairy free

Old Vine bread and butter pudding

With cream, ice-cream or custard **5.50**

Red fruit and apple crumble

With cream, ice-cream or custard **5.50**

Old Vine honey and vanilla panna cotta

With fresh berries **5.50**

Butterscotch and treacle sponge pudding

With cream, ice-cream or custard **5.50**

Warm pecan & treacle tart

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, with butterscotch sauce and fresh bananas **5.50**

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 Cheeses, Berkshire): soft and creamy, similar to Camembert (v)

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

Dessert wine pairing: Pedro Ximenez Triana NV (50ml)

A sensational alternative to port: dark and rich, with an intense aroma of raisins 4.65

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

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

Cappuccino / Caffe Latte
Flat White / Hot Chocolate 2.60

Liqueur coffee Tia Maria, Brandy,
Baileys or Whisky, topped with cream **6.00**

Twinings Teas

Choose from English Breakfast, Earl Grey,
Mint, Green or Camomile **2.50**

WHISKY

Glenfiddich Twelve Year Old Banffshire 40%
Gold at the International Wine and Spirits Competition 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%
Light and fragrant, subtle notes of mint, honey and wood spice **4.25**

Laphroaig Select Isle of Islay 40%
Smoky, medicinal and peaty **4.25**

Balvenie 12 Yr Old Doublewood Banffshire 40%
Fruity, with notes of sherry, honey & vanilla **4.85**

Aberlour "A'Bunadh" Batch 53 Moray 59.7%
Rich, fruity full-bodied, bold & complex **5.50**

Bulleit Bourbon Kentucky 45%
Smooth-sippin' & spicy **3.30**

Monkey Shoulder Blended Scotch 40%
Marmalade, vanilla & winter spice **3.55**