

CHEESE & SAVOURY

Cheeseboard
Stilton, Tunworth, Westcombe Cheddar
13.50

Cropwell Bishop Stilton
port jelly & walnut shortbread
10.75

Welsh Rarebit
6.50

SORBETS & ICE CREAM

Sorbets
*pear & sake, spiced caramelised apple,
clementine*
7.75

Honeycomb Ice Cream
with hot chocolate sauce
8.50

Ice Creams
*panettone,
pineapple, mint choc chip*
8.00

DESSERTS

Forbidden Black Forest Cherry
10.00

J.Sheekey Fish Bowl	11.50	Spiced Bramley Apple Crumble	10.00
Coconut & Mango Parfait <i>basil sorbet</i>	9.25	Rhubarb & Custard Pebble <i>spiced granola</i>	9.50
Christmas Pudding Souffle <i>brandy ice cream</i>	10.50	Pomegranate Compressed Golden Pineapple <i>coconut & lime sorbet</i>	10.00
Chocolate Negroni Torte <i>clementine sherbet</i>	10.50	Poire Belle Hélène Profiteroles <i>roasted almond ice cream</i>	9.25
Caviar Sweet Tin <i>truffles & petit fours</i>	8.00	Treacle Tart (to share) <i>crème fraîche</i>	18.00

PORT & SHERRY

	Glass 75ml		Glass 75ml
Ten Year Old Tawny, Niepoort, Portugal	10.50	Manzanilla Papirusa Solera Reserva Lustau	4.50
Quinta de la Rosa 2013, Late Bottled Vintage	12.50	Amontillado del Puerto, Lustau	5.50

DESSERT WINES

	Glass 100ml		Glass 100ml
Monbazillac 2015 Domaine de L'Ancienne Cure	7.50	Vin de Constance 2014 Klein Constantia	16.00
Sauternes 2016 Close Comte, Cuvée Emilie	10.00	Vin Santo del Chianti Rufina Fattoria di Basciano	14.00

DESSERT DIGESTIF

Limoncello Tosolini	7.50	Somerset Alchemy 15 yo Cider Brandy	14.50
Somerset 5yo Cider Brandy	8.00	Grappa Amarone Della Valpolicella, Gobetti	13.25
Domaine Dupont VSOP Pays d'Auge	10.00	Grappa di Friulano, Barrique	14.75
Privilege' 18 ans Pays d'auge	22.00		