## Desserts

Selection of ice creams and sorbets	£10
Chocolate & pistachio soufflé, cherry sorbet, pistachio ice cream	£10
Steamed lemon and treacle syrup pudding, Grand Marnier custard	£10
Tiramisu, mascarpone ice cream, chocolate crisp	£10
Blacksticks blue cheese and cave-aged cheddar cheese, walnut, treacle & thyme tart	£16
Apple tarte tatin, gingerbread ice cream (to share)	£20

Dessert Wines & Port	75ml
Chateau Septy 2016 Monbazillac	£7
Muscat de Beaumes-de-Venise Domaine de Coyeux 2009 Rhone	£8
Joostenberg Late Harvest Chenin Blanc 2021	£9
Chateau Briatte Sauternes 2014 Bordeaux	£10.5
Croft Late Bottled Vintage Port 2013	£7.5
Warres Otima 10 year old Tawny Port	£8

## A Little Night Cap

DUTCH ESPRESSO £14	LIQUEUR COFFEE £9.5	<b>DIGESTIF</b> 25ml	
Dutch Barn vodka,	With	Cotswold Cream liquer	£7.5
Mozart white chocolate,	Jameson	(50ml)	
Pedro Ximenez, espresso	Courvoisier VSOP	: : Salizá Amaretto (50ml)	£7.5
PUMPKIN CREAM £14	Grand Marnier		CO
Dutch Barn vodka, Kahlua,	Drambuie	Remy Martin 1738	£9
pumpkin spice syrup,	Salizá Amaretto	Yamazaki 12yr	£18.5

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally among our hard-working team. If you'd like to opt out, that's fine too, just let us know.

double cream



Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.