
PUDDING MENU

Add one of the following sticky wines to your pudding

Monbazillac 3 / Ruby Port 3

Apple & Pear crumble, custard 6

Sticky toffee pudding, vanilla ice cream 6

Banoffee pie 6

Flourless salted caramel brownie, vanilla ice cream (vg) 6

3 scoops of Jude's ice cream & sorbet 5.5

Single scoop 2

(Vanilla, strawberry, chocolate, honeycomb, lemon, mango, raspberry)

HAMISH JOHNSON BRITISH CHEESE BOARD 8

Westcombe Cheddar -rich, deep & fruity with a bite at the end

Baron Bigod – creamy buttery soft cheese from Suffolk

Cashel Blue – buttery mild artisan Irish blue

Driftwood – soft, light goat's cheese. Sharp, zesty & slightly spicy

BIRCHALL TEA

Great Rift Breakfast	2.25
Virunga Earl Grey	2.25
Green	2.25
Camomile	2.25
Organic Redbush	2.25
Lemongrass & Ginger	2.25
Peppermint	2.25
Green Tea & Peach	2.25

PORT (100ml)

Ferreira Ruby Port	4.3
Ferreira Tawny Port	4
Ferreira L B V	5.5
Adriano White Reserva	5

TERRONE COFFEE

Espresso	2.5
Macchiato	2.5
Cortado	2.5
Flat White	2.5
Cappuccino	2.5
Latte	2.5
Americano	2
Mocha	2.5

PUDDING WINE (100ml)

Monbazillac	5
Sauternes	5.5

SHERRY (100ml)

Manzanilla Gabriela	4
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WINTER WARMERS

Irish Coffee 6

Baileys Latte 6

Calypso Coffee 6

R65 – Baileys, tia maria, cointreau, cinnamon syrup – served chilled 7.5

An optional 12.5% service charge is added to bills, all of which is distributed amongst staff.

Please ask to see our allergen menu & please advise staff if you suffer from any allergy.