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# PUDDING MENU

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*Add one of the following sticky wines to your pudding*

*Monbazillac 3 / Ruby Port 3*

Vanilla cheese cake, strawberry coulis 6

Sticky toffee pudding, vanilla ice cream 6

Crème Brulee 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

## 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.*