
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

Christmas pudding, brandy butter 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

Add soya milk substitute £1

Add oat milk substitute £1

PUDDING WINE (100ml)

Monbazillac	5
Sauternes	5.5

SHERRY (100ml)

Manzanilla Gabriela	4
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*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.*