

# AFTER DINNER

## DESSERTS

**Coconut Rice Pudding** 8.5  
*Poached conference pear, Agen prune compôte (ve)*

**Dark Chocolate Salt Caramel Delice** 9  
*Coffee crème, candied salted walnuts (n)*

**Apple & Blackberry Crumble** 9  
*Cinnamon ice cream*

**Home made Ices**  
*One Scoop* 4  
*Two Scoops* 7.5  
*Sharing Board* 18

*Rum & Raisin Ice Cream, Milk Chocolate & Honeycomb Ice Cream,  
Salted Caramel, Burnt White Chocolate & Pecan Ice Cream, Peach  
Sorbet, Pear Sorbet*

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## CHEESE

*Served individually*

**Tunworth Soft** 5.5

**Picos Blue** 5.5

**OldWinchester Cheddar** 5.5

**Cheese Board for Two** 15  
*Served with crackers & house chutney*

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## COFFEE

**Espresso** 3

**Double Espresso, Latte, Mocha** 4

**Americano** 3

**Flat White, Cappuccino** 3

## TEA

**Breakfast, Earl Grey, Chamomile, Peppermint, Green** 3

# DESSERT WINES

Glass (75ml) / Bottle (375ml)

Sauternes, Chateau Briatte, France 2018 <i>A delicious mélange of honeysuckle, apricot &amp; marmalade</i>	8 / 35
Recioto Valpolicella DOC 2015, Bertani <i>Spicy, rich, sweet red wine</i>	55
Angelo Negro Birbet, Italy 2020 750ml <i>Sweet red dessert wine with a hint of fizz</i>	32

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# DIGESTIF

## LIQUEURS (25ml)

Yellow / Green Chartreuse ABV 55%	7/8
Cointreau, Benedictine ABV 40%	5
Amaretto Laazzoroni, Fair Café Coffee Liqueur, Fernet Branca ABV 24%	5

## AMARO (25ml)

Amaro Montenegro ABV 23%	6
Amoro Nonino ABV 35%	7

## PORT (75ml)

Graham's 10 yr Tawney ABV 20%	9
Taylors LBV ABV 20%	9

## COGNAC, ARMAGNAC & OTHER BRANDY (25ml)

Louis Royer VS ABV 40%	6
Remy Martin VSOP ABV 40%	8
Remy Martin 1738 ABV 40%	9
Pierre Ferrand 1840 ABV 45%	10
Baron de Sigognac Armagnac ABV 40%	7
Somerset Cider Brandy 3yr / 5yr ABV 42%	6/7
Remy Martin XO ABV 40%	22