



## SUMMER PUDDINGS

**Warm Chocolate Fondant, Salted Caramel Ice Cream & Honeycomb 7.50**

**Coconut Milk Pannacotta, Passionfruit Coulis 6.25**

**Glazed Rice Pudding, Amarena Cherry Compote 6.25**

**Peach Melba Cheesecake, Toasted Almonds 6.50**

**Warm Treacle Tart, Clotted Cream 6.50**

**Salcombe Dairy Ice Creams & Sorbets 5.75**

Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb,  
Mango or Raspberry Sorbet

## TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese  
& your choice of Coffee or Tea 5.50

## SUMMER CHEESE SELECTION

Our cheeses change with the season & are all served ripe and ready  
with chutney, apple & water biscuits.

**Choose all four cheeses 10.50**

**Choose any three cheeses 7.75**

**Choose a single smidgen of cheese 3.50**

Choose from:

### SUSSEX CAMEMBERT

Handmade by Arthur Alsop and Nic Walker in Mayfield, East Sussex. A fantastic cheese,  
deliciously creamy and multi-award winning. Vegetarian. Pasteurised.

### GOLDEN CROSS

A smooth and sweet goats' cheese. Kevin and Alison Blunt have become two of Britain's  
more renowned cheese-makers, producing cheese from their herd in East Sussex.  
Vegetarian. Unpasteurised.

### GODMINSTER CHEDDAR

A rich, deep and rounded organic cheddar from an award-winning Somerset producer.  
A real crowd pleaser. Vegetarian. Pasteurised.

### SHROPSHIRE BLUE

Produced in Nottinghamshire, they know a thing or two about making world class blues.  
Made similarly to Stilton, yet slightly sweeter. Vegetarian. Pasteurised.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.  
A 10% service charge is added to parties of six or more. All tips go to the team



## ONE LAST GLASS

Diplomatico Reserva Exclusiva Rum	4.80
Ron Aguerre Caramel Rum	3.40
Lazzaroni Amaretto	3.40
Château du Tarriquet, Bas Armagnac, VSOP	4.25
Remy Martin VSOP	4.25
Hennessy XO	9.80
Chase Sloe & Mulberry Gin	4.80
Patrón XO Café	4.25
Limoncello Qualità BT Superiore	5.20 / 50ml
Paso-Vermu Red Vermouth	4.30 / 50ml
Cotswolds Cream Liqueur	5.50 / 50ml
Tanners LBV Port (Churchill Graham)	5.25 / 75ml
Sandeman's 20 Year Old Tawny	9.25 / 75ml

All served as 25ml measure unless otherwise stated.

## HOT DRINKS

Single Origin Rwandan Filter Coffee	2.40
Double Espresso, Macchiato	2.60
Cappuccino	2.95
Americano, Flat White, Latte	2.85
Hot Chocolate	2.75
Luxury Hot Chocolate	3.00
Mocha, Cinnamon or Caramel Latte	3.00
Amaretto Latte, Baileys Latte, Liqueur Coffee	6.25
A Pot of Proper Yorkshire Tea	2.50
Twinings Teas	2.50
Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai	
Fresh Mint Tea	2.50
Vanilla Iced Latte	3.00

All our coffees are made with 100% Arabica beans and semi-skimmed milk.  
If you prefer, we can substitute dairy milk for soya or oat milk, add 15p.

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MAKING LIFE PEACHY

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