

PUDDINGS - £8.50

Caramelised Apple & Sultana Crumble

Bird's Custard

Muscat De Beaumes-De-Venises, Dom De Durban £8

Trinity Burnt Cream

All Butter Shortbread

Gaillac Doux, La Tour Oliver, France £7

Heavenly Hedgerows Honey & Almond Flan

Longmans Dairy Ice Cream

Late Harvest Chardonnay, England £12

Pump Street 72% Chocolate Mousse

Moro Blood Orange Segments

Pinot Noir VDN, Schroeder, Patagonia £12

OR LIGHTER...

Garden Bay Iced Terrine

Caramelised White Chocolate

Moscato D' Asti, Ceretto, Italy £10

Forced Rhubarb Gin Jelly

Yoghurt Sorbet

Cane Cut Semillon, Australia £12

Ice Creams & Sorbets £7

Piggy Fours £6.50

Foragers Shot £3.95

Tea & Coffee £4.25

Fresh Mint Tea £3.00

Hot Chocolate £4.00

CHEESE

The Bath Artisan Cheeseboard Solo £4.50, Trio £11.50, Full Set £14.50

Showcasing the best in the West (and sometimes beyond!)

All served with a selection of Biscuits, Apple, and Medlar Jelly

Westcombe Cheddar - A deep flavour with notes of hazelnut and caramel

Bath Soft - A Cow's milk Brie style cheese with a hint of mushroom from Kelston Park

Mini Baronet - A rich buttery cheese with a washed rind

White Lake Tor - A mild creamy goat's cheese with a delicate lemony taste

Bath Blue - A classic, mild and creamy blue

Rachel Reserve - A hard Goat's cheese with a sweet, nutty aftertaste

Ask your Waiter to see a Full Selection of Quaffing Options

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements

QUAFFING

<i>Port, Sherry and Fortified Wine</i>	<i>Glass</i>	<i>Bottle</i>
<i>Late Bottled Vintage, Port, Taylor's, 2013</i>	<i>£7.00</i>	<i>£45.00</i>
<i>20yr Tawny, Port, Taylor's</i>	<i>£12.00</i>	<i>£65.00</i>
<i>Manzanilla, Sherry, La Gitana, Dry</i>	<i>£6.00</i>	
<i>El Trésillo Amontillado, Sherry, Emilio Hidalgo, Medium</i>	<i>£12.00</i>	
<i>Pedro Ximénez 30yr Old, Sherry, Harveys, Sweet</i>	<i>£12.00</i>	
<i>10yr Tawny, Port, Fonseca (from Double Magnum)</i>	<i>£10.00</i>	
<i>Sweet Wine</i>	<i>75ml</i>	<i>Bottle</i>
<i>Caillac Doux, La Tour Oliver, France (75cl)</i>	<i>£7.00</i>	<i>£58.00</i>
<i>Moscato D' Asti, Ceretto, Italy (37.5cl)</i>	<i>£10.00</i>	<i>£40.00</i>
<i>Cane Cut Semillon, Australia (37.5)</i>	<i>£12.00</i>	<i>£40.00</i>
<i>Late Harvest Chardonnay, Hush Heath, England (37.5cl)</i>	<i>£12.00</i>	<i>£65.00</i>
<i>Pinot Noir VDN, Schroeder, Patagonia, Argentina (37.5cl)</i>	<i>£12.00</i>	<i>£65.00</i>
<i>Jurancon Doux, Castera, France (75cl)</i>	<i>£7.00</i>	<i>£58.00</i>
<i>Vin de Constance, Constantia, S. Africa 2017 (50cl)</i>	<i>£25.00</i>	<i>£120.00</i>

AFTER DINNER COCKTAILS - £12

Classic Old Fashioned

Bulleit Bourbon, Demerara Sugar & Bitters

Negroni

Chase GB Gin, Campari & Belsazar Red Vermouth

Espresso Martini

Chase Vodka, Psychomp Coffee Digestif, Pedro Ximenez, Demerara Sugar & Smoked Salt

Lemon Cheesecake

Lemon infused Chase Vodka, Frangelico, Pineapple Juice & Lemon Juice

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