

## PUDDINGS - £8.95

### Beehive Honey Syllabub

Mrs Salter's Honey Roasted Figs & Almonds

Cane Cut Semillon, Australia £12

### 72% Pump Street Chocolate Tart

Fig Leaf Ice Cream

Pinot Noir VDN, Schroeder, Patagonia £12

### Cheddar Valley Strawberry Meringue

Whipped Cream & Lemon Curd

Muscat a Petit Grain, Domaine Bassac, France £8

### Orchard Apple & Blackberry Crumble

Longmans Pouring Cream

Jurancon Doux, Castera, France £7

## OR LIGHTER...

### Berry Cage Jelly & Cream

Preserved Berry Compote

Moscato D' Asti, Ceretto, Italy £10

### Garden Bay Leaf Iced Terrine

Poached Rhubarb

Muscat a Petit Grain, Domaine Bassac, France £8

Ice Creams & Sorbets £8

Tea & Coffee £4.50

Piggy Fours £6.50

Fresh Mint Tea £3.00

Foragers Shot £3.95

Hot Chocolate £4.00

## CHEESE

The Bath Artisan Cheeseboard Solo £5.50, Trio £12.50, Full Set £17.50

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

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

Montgomery Cheddar - A deep, rich & nutty Cheddar

Old Buford - A rich & creamy cow's milk cheese

Wyfe Of Bath - A Sweet semi - hard cow's cheese

White Lake Driftwood - A mild creamy goat's cheese with an Ash Coating

Brinkworth Blue - A sweet, nutty and creamy blue

Katherine - A hard goat's cheese, washed in Somerset brandy

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 Trè síllo 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>Moscato D' Astí, 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>Gaillac Doux, La Tour Oliver, France (75cl)</i>		<i>£65.00</i>
<i>Jurancon Doux, Castera, France (75cl)</i>	<i>£7.00</i>	<i>£58.00</i>
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<i>Vin de Constance, Constantia, S. Africa 2017 (50cl)</i>	<i>£25.00</i>	<i>£120.00</i>
<i>Muscat De Beaumes-De-Venises, Domaine De Durban (75cl)</i>	<i>£8.00</i>	<i>£50.00</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, Psychpomp Coffee Digestif, Pedro Ximenez, Demerara Sugar & Smoked Salt*

### *Lemon Cheesecake*

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