

PUDDINGS - £8.95

Spotted Dick

Longman's Salted Butter & Bird's Custard

Torcolato, Maculan, Breganze, Italy **£16**

Caramelised Apple & Sultana Crumble

Dairy Ice Cream, Pouring Cream or Bird's Custard

Pinot Noir VDN, Schroeder, Patagonia **£12**

Retribution Rum Chocolate Pot

Blood Orange & Chocolate Crumb

Muscat a Petit Grain, Domaine Bassac, France **£8**

Orchard Pear & Sherry Trifle

Toasted Almonds

Jurancon Doux, Castera, France **£7**

OR LIGHTER...

Chase GB Gin Jelly

Preserved Blackberries

Moscato D' Asti, Ceretto, Italy **£10**

Beehive Honey Set Cream

Forced Rhubarb & Cinder Toffee

Cane Cut Semillon, Australia **£12**

Ice Creams & Sorbets **£8**

Piggy Fours **£6.50**

Forager's Shot **£3.95**

Tea & Coffee **£4.50**

Fresh Mint Tea **£3.00**

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 Homemade Garden Jelly

Montgomery Cheddar- A deep, rich & nutty Cheddar

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

Mary Wyfe - A Sweet creamy cider washed cheese

White Lake Tor - 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 Trèsillo 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>100ml</i>	<i>Bottle</i>
<i>Moscato D' Asti, Ceretto, Italy (37.5cl)</i>	<i>£10.00</i>	<i>£40.00</i>
<i>Pinot Noir VDN, Schroeder, Patagonia, Argentina (50cl)</i>	<i>£12.00</i>	<i>£65.00</i>
<i>Torcolato, Maculan, Breganze, Italy 2019 (37.5cl)</i>	<i>£16.00</i>	<i>£55.00</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>
<i>Muscat a Petit Grain, Domaine Bassac, France, 2017 (75cl)</i>	<i>£8.00</i>	<i>£50.00</i>
<i>Finale, Noble, Pegasus Bay, New Zealand 2019 (37.5)</i>	<i>£12.00</i>	<i>£65.00</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

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

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