



## PUDDINGS - £8.95

Warm Apple & Almond Sponge

Oat Milk Ice Cream

*Finale, Pegasus Bay, New Zealand 2019 - £12*

72% Choccolarder Iced Terrine

Cheddar Valley Strawberries & Sourdough Crumb

*Pinot Noir VDM, Schroeder, Patagonia - £12*

Beehive Honey & Thyme Set Cream

Dark Chocolate Crumb

*Jurancon Dom de Souch, France - £14*

Extract Coffee Cheesecake

Candied Walnuts

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

## OR LIGHTER...

Forced Garden Rhubarb Gin Jelly

Dorset Dairy Yoghurt Sorbet

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

Toasted Hazelnut Pudding

Preserved Raspberries

*Chenin Blanc, Loire, France - £12*

Ice Creams & Sorbets £8

Tea & Coffee £4.50

Piggy Fours £8.50

Fresh Mint Tea £3.50

Forager's Shot £3.95

Hot Chocolate £4.50

## 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

Equinox - An aromatic goats cheese, washed in Equinox Ale

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

Bath 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

Port, Sherry and Fortified Wine	Glass	Bottle
Late Bottled Vintage, Port, Taylor's, 2013	£7.00	£45.00
20yr Tawny, Port, Taylor's	£12.00	£65.00
Manzanilla, Sherry, La Gitana, Dry	£6.00	
El Trèsillo Amontillado, Sherry, Emilio Hidalgo, Medium	£12.00	
Pedro Ximénez 30yr Old, Sherry, Harveys, Sweet	£12.00	
10yr Tawny, Port, Fonseca (from Double Magnum)	£10.00	
Sweet Wine	100ml	Bottle
Moscato D' Asti, Ceretto, Italy (37.5cl)	£10.00	£40.00
Pinot Noir VDN, Schroeder, Patagonia, Argentina (50cl)	£12.00	£65.00
Torcolato, Maculan, Breganze, Italy 2019 (37.5cl)	£16.00	£55.00
Jurancon Doux, Castera, France (75cl)	£7.00	£58.00
Vin de Constance, Constantia, S. Africa 2017 (50cl)	£25.00	£120.00
Muscat a Petit Grain, Domaine Bassac, France, 2017 (75cl)	£8.00	£50.00
Finale, Noble, Pegasus Bay, New Zealand 2019 (37.5)	£12.00	£65.00

## AFTER DINNER COCKTAILS - £13

### 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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