PUDDINGS £8.50

Iced Cherry Cream

Boozy Cherríes & Chocolate Crísps Mas Amíel, Maury, France 2015 £8.50

Blackcurrant Mousse

Mexícan Marígold Mullíneux, Swartland, South Africa 2020 £14.00 Blackbury Farm Honey Set Cream Devon Gooseberries 1413, Disznoko, Tokaji, Hungary 2015 £9.00

Brown Sugar Meríngue Today's Fruít Cage Berríes Chateau Varí, Monbazillac, France 2016 £7.00

LIGHTER PUDS

Royal Oak Farm Strawberry Tartlet

Strawberry Curd & Garden Fennel Balfour Late Harvest, Kent, England 2018 £14.00

Forager's Shot £3.50

Píggy Fours £6.50

Matt's House Infused Gin Jelly Rhubarb Compote

Moscato d'Astí, G.D. Vajra, Italy 2020 £9.00

Selection of Ice Creams & Sorbets £7.00

CHEESE

Local Artísan Cheeseboard: Solo £4.50, Trío £11.50, Full Deck £14.50

Selection of the best cheeses from the local area, served with Crackers, Celery, Apple & Homemade Chutney

Quícke's Elderflower Cheddar – Cloth bound, 5 matured for 12 months in Newton St Cyres.

Sharpham Soft – Described as a "Brie", but is more like Coulommier. Smooth, buttery & creamy with a full flavour.

Harbourne Blue- A sharp, fruity goats milk blue cheese. Made in Totnes by Ben Harris.

Little She - A soft ewe's milk cheese from Whitelake Dairy, Somerset.

Meldon - A hard cow's milk cheese with Chiltern Ale mustard, from Curworthy Dairy

Coffee - £4.25

Tea £3.75

Hot Chocolate £4.25

Líqueur Coffee £9

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

SWEET AND FORTIFIED

<u>White</u>	75ml B	ottle 37.5cl
Semíllon/Sauvígnon Blanc – Chateau Varí, Monbazíllac, France 2016	£7.00	£30.00
Muscat – Campbells, Rutherglen, Australía NV	£8.00	£40.00
Petít Manseng – Vendemíaíre, Chatean Bouscasse, Brumont, France 2006	£8.50	£52.00
Chardonnay – Balfour Late Harvest, Hush Heath Estate, Kent, England 2018		£65.00
Chenin Blanc – Mullineux Straw Wine, Swartland, South Africa 2020	£14.00	£70.00
Vídal Blanc – Changyu Ice Wíne, Líaoníng, Chína 2015		£70.00
	75ml .	Bottle 50cl
Furmínt/Harslevelu/Zeta – 1413, Dísznoko, Tokají, Hungary 2015	£9.00	£55.00
Garganega – Le Colombare, Recíoto dí Soave, Píeropan, Veneto, Italy 2015		£85.00
Furmínt – 6 Puttonyos, Dobogó, Tokají, Hungary 2011 (v)		£120.00
	75ml .	Bottle 75cl
Chenín Blanc – Moulín Touchaís, Loíre Valley, France 2003	£9.50	£95.00
<u>White (Other measures)</u>	125ml	Bottle 75cl
Muscat – Moscato d'Astí, G.D.Vajra, Italy 2020	£9.00	£49.00
Red	75ml B	ottle 37.5cl
Grenache – Mas Amíel, Maury, France 2013	£8.50	£50.00
Grenache Noir/Grenache Gris – Dom. de La Rectorie, Banyuls, France 2007		£65.00
Sherry	75ml B	ottle 75cl
Bodegas Hidalgo, Pasada Pastrana Manzanilla, Spain	£5.00	
Bodegas Hidalgo, Alameda Cream, Spain	£5.00	£45.00
	75ml B	
Bodegas Hidalgo, Triana Pedro Ximenez, Spain	£7.50	
Port & Madeira	75ml B	
Fonseca, Late Bottled Vintage, Portugal 2014	£5.50	£55.00
Fonseca, Tawny 10yr, Portugal NV	£8.50	
Taylors, Vintage, Portugal 1985	1	E120.00
<u>Cocktaíls</u>		
White Russian		£10.00
Chase Vodka, Coffee Líqueur, Cream		
Bakewell		£10.00
Macallan 12yr Double Cask, Lemon, Almond, Lapsang & Cherry Cordíal		
Terrys & Tonic		£10.00
Chase GB Gín, Coffee Líqueur, Crème de Cacao, Tonic Water		~

(v) Suítable for Vegans