

PUDDINGS - £8.50

Wye valley Gooseberry Trifle

Elderflower & Toasted Almonds

Moscato Passito, Cantine Colosi £11

Fruit Cage Berries

Meringue & Longmans Dairy Cream

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

Baked Rhubarb & Rose Tartlet

Crème Fraîche

Moscato D' Asti, Ceretto, Italy £10

Pump Street 72% Chocolate Mousse

New Season Cherries & Candied Almonds

Late Harvest Chardonnay, England £12

OR LIGHTER...

Iced Blackcurrant Terrine

Garden Currant Compote

Jurancon Doux, Domaine Castera, France £7

Classic Pimms Jelly

Cucumber & Mint 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

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, Celery & Pear Paste

Wookey Hole Cheddar - A cave aged cheddar with a deep earthy character with a distinct nutty flavour

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

Little Lilly - A mild creamy goat's cheese made in Shepton Mallet

Yarlington Blue - A mild, creamy blue with a striking yellow tone

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

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	

Sweet Wine

	75ml
Gaillac Doux, La Tour Oliver, France	£7.00
Jurancon Doux, Domaine Castera, France	£7.00
Muscat De Beaumes-De-Venises, Domaine De Durban	£8.00
Moscato D' Asti, Ceretto, Italy	£10.00
Moscato Passito, Cantine Colosi, Terre Siciliane	£11.00
Cane Cut Semillon, Australia	£12.00
Late Harvest Chardonnay, Hush Heath, England	£12.00

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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