PUDDINGS - £8.50

Nan's Rice Pudding

Mrs Salters' Fíg Jam Moscato Passíto, Cantíne Colosí **£11**

Orchard Apple Tart

Daíry Ice Cream Moscato D' Astí, Ceretto, Italy **£10** **Lemon Verbena Set Cream** Greengages & Plums Muscat De Beaumes-De-Veníses, Dom De Durban **£8**

Blackberry Mousse

Camílla's Foraged Blackberríes Late Harvest Chardonnay, England **£12**

> Damson Gín Jelly Yoghurt Sorbet

Cane Cut Semíllon, Australía £12

OR LIGHTER...

Iced Rhubarb Terríne

Poached Rhubarb

Jurancon Doux, Domaíne Castera, France £7

Ice Creams & Sorbets EF

Píggy Fours £6.50

Foragers Shot £3.95

Tea & Coffee £4.25

Fresh Mint Tea £3.00

Hot Chocolate £4.00

CHEESE

The Bath Artisan Cheeseboard Solo £4.50, Trío £11.50, Full Set £14.50 Showcasing the best in the West (and sometimes beyond!) All served with a selection of Biscuits, Celery & Apple & Plum Jelly

Noth Cadbury Stores' Montgomery Cheddar – A Cheddar with a deep rich nutty flavour

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

Míní Baronet – A rích buttery cheese with a washed rínd

White Lake Tor - A mild creamy goat's cheese with a delicate lemony taste

Bath Blue - A classic, mild and creamy blue

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
Manzanílla, Sherry, La Gítana, <i>Dry</i>	£6.00	
El Trèsillo Amontillado, Sherry, Emilio Hidalgo, <i>Medium</i>	£12.00	
Pedro Xíménez 30yr Old, Sherry, Harveys, <i>Sweet</i>	£12.00	
Sweet Wine	75ml	
Gaíllac Doux, La Tour Olíver, France	£7.00	
Jurancon Doux, Domaíne Castera, France	£7.00	
Muscat De Beaumes-De-Veníses, Domaíne De Durban	£8.00	
Moscato D'Astí, Ceretto, Italy	£10.00	
Moscato Passíto, Cantíne Colosí,Terre Sicilíane	£11.00	
Cane Cut Semíllon, Australía	£12.00	
Late Harvest Chardonnay, Hush Heath, England	£12.00	

AFTER DINNER COCKTAILS - £12

Classic Old Fashioned

Bulleit Bourbon, Demerara Sugar & Bitters

Negroní

Chase GB Gín, Camparí & Belsazar Red Vermouth

Espresso Martíní

Chase Vodka, Psychpomp Coffee Dígestíf, Pedro Xímenez, Demerara Sugar & Smoked Salt

Lemon Cheesecake

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

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