



PUDDINGS

Clementine & Chocolate Flan

Malt Ice Cream £10

Tokaji Late Harvest, Oremus, Hungary - £11.75

Burnt Cream

'As simple as that' £9.50

Vin de Constance, Klein Constantia, South Africa - £20

Orchard Apple & Sultana Crumble

Bird's Custard £9.50

Cabernet Franc, Icewine, Inniskillin, Canada - £25

Iced Chestnut & Honey Terrine

Blackberry & Rosemary £9

Les Beaugrands, Coteaux du Saumur, 2022 - £10

Sapling Gin & Tonic Jelly

Hunstrete Kiwi Sorbet £9

Moscato D' Asti, Ceretto, Italy - £10

Piggy Fours

A selection of sweet treats £8.50

Homemade Ice Creams & Sorbets

£3 per Scoop

CHEESE

The Bath Artisan Cheeseboard Solo £5.50, Trio £12.50

Showcasing the best in the West, served with homemade crackers, Damson Jelly & apple

Bath Blue

Made from the milk of their own herd, in the Stilton style. Sweet, nutty & creamy with blue veins.

Bath Soft

In 1801 Admiral Lord Nelson was sent this creamy, mushroomy cheese with a white bloom by his father.

Twanger

Rich, creamy and satisfying cheddar that packs a punch & is lovingly matured for up to 2 years.

ORIGIN COFFEE

Americano, Flat White, Latte, Cappuccino, Double

Macchiato, Double Espresso £4.50

Single Espresso £3.50

Liqueur Coffee £10

PRINCE & SONS TEA

English Breakfast, Earl Grey, Green, Peppermint,

Berries & Cherries £4.50

Fresh Mint or Fresh Lemon & Ginger £3.50

Chocolarder Drinking Chocolate £4.50

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, dietary requirements, or calorie content.

AFTER DINNER DRINKS

Sweet Wine

	Glass	Bottle
Moscato d' Asti, Ceretto, Italy 2021 (37.5cl)	£10	£40
Les Beaugrands, Coteaux du Saumur, Loire, France 2022 (75cl)	£10	£65
Black Muscat, 'Elysium', Andrew Quady, USA 2022 (37.5cl)	£11	£50
Pinot Noir VDN, Schroeder, Patagonia, Argentina 2021 (50cl)	£12	£60
Tokaji Late Harvest, Oremus, Hungary 2016 (50cl)	£11.75	£78
Recioto della Valpolicella, Antolini, Italy 2021 (50cl)	£13	£68
Vin de Constance, Constantia, South Africa 2018 (50cl)	£20	£120
Acininobili, Maculan, Breganze, Veneto, Italy 2012 (37.5cl)		£100

Port, Sherry and Fortified Wine

	Glass	Bottle
Late Bottled Vintage, Port, Taylor's 2017	£7	£45
20yr Tawny, Port, Taylor's	£12	£65
Manzanilla, Sherry, La Gitana, (Dry)	£6	
El Trésillo Amontillado, Sherry, Emilio Hidalgo (Medium)	£12	
Pedro Ximénez 30yr Old, Sherry, Harveys (Sweet)	£15	
1998 Vintage Port, Quinta da Vargellas, Taylor's (37.5cl)		£41

Cocktails

Classic Old Fashioned £14	Negroni £14	Espresso Martini £13	Lemon Cheesecake £12
Lot 40 Rye, Demerara Sugar & Bitters	Sapling Gin, Campari & Aperitivo Co. Sweet Vermouth	Sapling Vodka, Psychopomp Coffee Digestif, Pedro Ximenez, Demerara Sugar	Lemon infused Vodka, Frangelico, Pineapple Juice & Lemon Juice

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