

Desserts	Salted Caramel Tart Chocolate crumb, Cotteswold Dairy clotted cream.	6
	Chocolate Creameau (GF) Raspberry sorbet, maple syrup and sesame puff pastry.	6
	Eton Mess Pannacotta (V) (GF) Meringue, berries, raspberry ripple ice cream.	6
	Apple Crumble Tart (GF) Cinnamon crème, salted caramel, vanilla ice cream.	6
	Selection of Fruit Sorbets, Real Dairy, Non-Dairy and Gluten-Free Ice Creams	4.5
	Half a Dessert and Coffee Half a Brownie. Pannacotta or Ice Cream	6

Cheese & Biscuits

3 cheeses 7.5 / **5 cheeses** 12

Mature Herefordshire Cheddar: A classic, simple and tasty cheddar that is aged traditionally for up to 10 months.

Westcombe Red: Unpasteurised and similar in colour to a top end red Leicester, but with a deeper taste. Wrapped in muslin and matured for 4-5 months

Derby White Stilton and Apricot: The added fruit provides a sweet note to this classic Stilton cheese base, whilst retaining the original creamy and crumbly texture known well to Stilton.

Croome Cuisine, Scrumpy Apple and Crunchy Apple: Apples are steeped in Weston's Old Rosie cider overnight, then infused into our mellow cheddar. Numerous awards won by this stunning cheese

French Brie: Subtle and creamy with a natural straw like colour, with its edible rind softening as it matures over time. A great well known soft cheese.





Dessert Cocktails	Chihuahua Baileys, coffee and vanilla	tequila, espresso and dark	chocolate.	8
	Classic Rusty Lamb's Navy rum, Tio Pep	gar syrup.	8	
	Espresso Martini Vodka, Tia Maria, a shot of Espresso and a splash of caramel.			
	Old Fashioned Jack Daniels, bitters and orange peel.			7
Liqueur Coffees	Irish - Jameson Calypso - Tia Maria Brandy - Martel Amaretto – Disaronno			4.5
Hot Drinks	Espresso 1.7 Cappuccino 2.5 Mocha 2.95	Americano 2.15 Latte 2.5 Hot Chocolate 2.8	Flat White 2.5	
	Add a flavoured syrup 0.5			

Pot of Tea for one 1.85 Specialty Teas 2