

# DESSERTS

<b>Cookies &amp; Cream Cheesecake</b>	<b>£7.00</b>
Strawberry, cookie crumb, raspberry gel	
<b>Apple &amp; Rhubarb Crumble [VV]</b>	<b>£6.50</b>
Vanilla ice cream	
<b>Sticky Toffee Pudding</b>	<b>£6.75</b>
Vanilla ice cream	
<b>Knickerbocker Glory</b>	<b>£7.00</b>
With a seasonal twist. Chocolate fudge ice cream, salted caramel ice cream, chantilly cream, honeycomb, chocolate mousse, butterscotch sauce, raspberry	
<b>Chocolate &amp; Peanut Butter Fondant</b>	<b>£7.00</b>
Butterscotch, bitter chocolate crumb, vanilla ice cream	
<b>Treacle Sponge</b>	<b>£7.00</b>
Vanilla pod custard	
<b>Ice Cream Selection</b>	<b>£5.50</b>
Eton mess, salted caramel, chocolate fudge, vanilla	
<b>Blackhouse Banoffee Pie</b>	<b>£7.00</b>
Warm butterscotch sauce	
<b>Smokey Old Fashioned Affogato</b>	<b>£4.95</b>
Vanilla ice cream, espresso, smokey old fashioned	
<b>Cheese Slate [V]</b>	<b>£12.00</b>
Goat's cheese, Blacksticks Blue, Wookey Hole Cheddar, Cornish Brie, Bomber ale chutney, crackers, crispbreads, grapes, celery	

.....

# DESSERT WINES

	<u>100ml</u>	<u>Bottle</u>
<b>Muscat de Beaume de Venise [50cl]</b>	<b>£6.00</b>	<b>£24.00</b>
<b>Sauternes, Perle d'Arche [37.5cl]</b>	<b>£8.00</b>	<b>£26.00</b>
<b>Lafage Maury Grenat [50cl]</b>	<b>£6.00</b>	<b>£24.00</b>

All desserts [V] Vegetarian unless otherwise stated. [VV] Vegan.  
Allergen information available upon request.