



## DESSERT MENU

Sticky Toffee Choux Bun | Three Daggers Black Toffee Sauce  
Date Purée & Vanilla Ice Cream 8

Lime Posset | Passion Fruit | Coconut Gel | Toasted Coconut & Seeds 7.5

Dark Chocolate Crémeux | Priory Farm Blackcurrant Curd | Blackcurrant  
Compote | Chocolate Crumble 8

Affogato | Tiramisu Gelato | Double Espresso 5

Cheddar Custard | Parmesan Shortbread | Priory Farm Apple 7.5

Local Cheeseboard | Spiced Apple Chutney | Artisan Biscuits 11

### ICE CREAMS & SORBETS (3 scoops) 6

Ice Cream: Vanilla | Chocolate | Salted Caramel | Coconut | Strawberry

Sorbet: Lemon | Blood Orange | Strawberry | Raspberry (vg)

### DESSERT WINE & DIGESTIFS

Somerset Royal Cider Brandy, 50ml 6.5

Château Filhot 2ème Cru Classé 2016 Sauternes, 75 ml 7

Krohn Colheita 2010 Port, Aged in Wood, 75 ml 7.5

### COCKTAILS

Espresso Martini 9

Flat White Martini 9

Old Fashioned 9

Negroni 9

*Please make our team aware of any allergies or dietary requirements.*