

Puddings

Crème Brûlée with Rhubarb and Ginger Jelly, Brioche Ice Cream and Spiced Red Wine Syrup

Baked Dark Chocolate and Chilli Sponge with Praline Parfait and Caramel Ice Cream

A Twist on a Devon Cream Tea - Vanilla Cream with Raspberries, Custard 'Scone' and Earl Grey Tea Jelly

Fig Tart with Poached Figs and Milk Ice Cream

Exeter Pudding - Light Apricot Sponge with an Amaretto Crumble, Sauternes Fruit Compote and Vanilla Custard

Orange Blossom Panna Cotta with White Rum, Passion Fruit and Blood Orange reduction

Puddings £6.95

Selection of Local Cheeses with Fudges Dorset Biscuits and Devon Chutney
£7.95

Iced Fruit Sorbet Selection
£6.95

Pudding Wine

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| 30 | Victoria ~ Brown Brothers Orange Muscat & Flora ~ Australia ~ Half Bottle
<i>Intense gold luminescence to the eye. This wine has startlingly lovely pure grape sweetness of Muscat, with a flash of orange. Fine, smooth and utterly luscious. (8) 9.5%vol</i> | £ 4.30 per glass
£22.95 per bottle |
| 31 | Monbazillac ~ Château Theulet ~ France ~ Half Bottle
<i>This creamy sweet wine shows the intense complexity and magic of Noble Rot in a lighter style. Flashes of marmalade, dried fruit and citrus peel leap from the glass with astonishing purity. (7) 13%vol</i> | £ 4.40 per glass
£27.50 per bottle |
| 32 | Sauternes ~ Château Petit Vedrines ~ France
<i>Classic peach and honey notes characterise this wine. The perception of sweetness is offset by fruit, dried apricot and melon flavours, which makes this a very good partner for fruit desserts and cheese. (7) 13.5%vol</i> | £ 4.70 per glass |

Port

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| Taylor's Late Bottled Vintage Reserve ~ Portugal | £ 4.30 per glass |
| Taylor's Chip Extra Dry White Port ~ Portugal | £ 4.40 per glass |

Coffee

Coffee served with Petits Fours
£2.95

Head Chef - Ed McLachlan MCGB