

pudding

West Country Cheeses, Fig, Onion & Tomato Chutney, Biscuits 9.5 (Pudding Wine pairing - Tawny Port or Sauternes)

Devon Smoake – *Beautifully smoked Devon Oke Cheddar from Curworthy*

Belstone – *Made at Stockbeare Farm, Okehampton. Supple texture with a tangy finish*

Rachel – *A rind washed Goats Cheese, colourful and springy*

Blue Bay – *Country Cheese's own Soft Blue, enormous flavour, made by Ben Harris*

Baron Bigod – *A Brie style cheese, crumbly texture with a silky breakdown at the rind*

Sticky Toffee Pudding, Poached Banana, Butterscotch Sauce, Clotted Cream 7.5 (Pudding Wine pairing - Monbazillac)

'Granny Gothards' Burnt Butter Ice Cream, Preserved Cherries, Milk Fudge, Candied Walnuts 7.5

(Pudding Wine pairing - Sauternes)

Champagne Poached Pear, Salted Caramel Sauce, Toasted Almond, 'Granny Gothards' Intense Chocolate Ice Cream 6.5

(Pudding Wine pairing - Monbazillac)

Pudding Wine

34	Château Belingard, Monbazillac, France (37.5cl) <i>Exotic aromas of orange blossom & apricot. Zesty citrus & honeyed flavours, full bodied palate</i>	5.5 27.5	50ml ½ Btl
35	Campbells Rutherglen, Muscat, Australia (37.5cl) <i>Concentrated cooked fruit notes, hints of Christmas pudding, great with chocolate</i>	6 29.5	50ml ½ Btl
36	Sauternes Gold, Château Filhot 1998, France (37.5cl) <i>Rich, luscious & very elegant with complexity & weight. The ultimate dessert wine!</i>	6.5 33	50ml ½ Btl

Port

37	Poças LBV 2009 <i>Wonderful aromas of intense ripe berry fruit. Dense, full bodied on the palate & well balanced</i>	5.5 35	50ml Btl
38	Poças 10 Year Tawny Port <i>Woody bouquet, dried fruits & raisins, full bodied, irresistible & complex</i>	5.5 35	50ml Btl

Coffee

Selection of Coffee and Tea served with home-made Petits Fours 3.75

Food Allergies & Intolerances - Please speak to our staff if you would like to know more about our ingredients
Parties of 8 or more will be subject to a discretionary 10% Service Charge