

Pudding

West Country Cheeses, Red Onion Chutney, Biscuits

(Puoding Wine pairing - Tawny Port or Sauternes)

Devon Oke – *Full flavoured mature cheese, from Curworthy, with a natural rind*

Blue Bay – *'Country Cheeses' 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, Butterscotch Sauce, 'Granny Gothards' Guinness Ice Cream

(Puoding Wine pairing - Muscat)

'Granny Gothards' Intense Dark Chocolate Ice Cream, Salted Caramel Sauce, Preserved Cherry, Hazelnut

(Puoding Wine pairing - Sauternes)

'The Galley' Cheesecake, Local Blackberries, Whipped White Chocolate, Toasted Almond

(Puoding Wine pairing - Monbazillac)

Puoding Wine

39	Château Bélingard Réserve Monbazillac - Dordogne, France (37.5cl) <i>Exotic aromas of orange blossom & apricot. Zesty citrus & honeyed flavours, full bodied palate</i>	£ 5.50	50ml
		£ 27.50	½ Btl
40	Campbells Rutherglen Muscat - Victoria, Australia (37.5cl) <i>Concentrated cooked fruit notes, hints of Christmas pudding, great with chocolate</i>	£ 6.00	50ml
		£ 29.50	½ Btl
41	Sauternes Maison Sichel 2017 - Bordeaux, France (37.5cl) <i>Rich, luscious & very elegant with complexity & weight. The ultimate dessert wine!</i>	£ 6.50	50ml
		£ 33.00	½ Btl

Port

42	Poças LBV 2013 <i>Wonderful aromas of intense ripe berry fruit. Dense, full bodied on the palate & well balanced</i>	£ 5.50	50ml
		£ 35.00	Btl
43	Poças 10 Year Tawny Port <i>Woody bouquet, dried fruits & raisins, full bodied, irresistible & complex</i>	£ 5.50	50ml
		£ 35.00	Btl

Coffee

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

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