

## pudding

### West Country Cheeses, Red Onion Chutney, Biscuits

(Pudding Wine pairing - Tawny Port or Sauternes)

Harbourne Blue Goats Cheese - *Many herbaceous flavours, made at Ticklemore Dairy, along the lines of Roquefort*  
Elmhurst - *A triple crème cheese, made on the Sharpham Estate*  
Extra Mature Gouda - *Awesome flavour that goes on and on, creamy texture with a good 'crunch'*

### 'The Galley Cheesecake', Lemon Curd, Ginger Biscuit, Crispy Meringue, Crème Chantilly

(Pudding Wine pairing - Monbazillac)

### Blackberry and Apple Crumble, Toasted Oats, Clotted Cream

(Pudding Wine pairing - Sauternes)

### Dark Chocolate Mousse, Banana Caramel, Passion Fruit Cream, Honeycomb

(Pudding Wine pairing - Muscat)

## Pudding Wine

39	<b>Château Bélingard Réserve Monbazillac</b> - Dordogne, France (37.5cl) <i>Exotic aromas of orange blossom &amp; apricot. Zesty citrus &amp; honeyed flavours, full bodied palate</i>	£ 5.50	50ml
		£ 27.50	½ Btl
40	<b>Campbells Rutherglen Muscat</b> - 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	<b>Sauternes Maison Sichel 2017</b> - Bordeaux, France (37.5cl) <i>Rich, luscious &amp; very elegant with complexity &amp; weight. The ultimate dessert wine!</i>	£ 6.50	50ml
		£ 33.00	½ Btl

## Port

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

## Coffee

Selection of Coffee and Tea served with home-made Petits Fours £ 3.50

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