

PUDDINGS MENU

Warm gingerbread cake, vanilla ice cream, toffee sauce - £6.00

The Anvil trio of chocolate: milk chocolate crème brulee, hot chocolate sorbet, soft centered warm pudding – perfect for sharing - £7.25

Mixed berry Eton Mess with pink cream, lemon balm and rosehip syrup - £6.00

Affogato – vanilla ice cream, almond macaroon and an espresso shot - £4.50

Lemon mascarpone cheesecake, Limoncello sorbet, lime syrup - £6.00

Spanish orange cake, almond ice cream, almond & orange Florentine - £6.00

Three British cheeses, house chutney, bread or biscuits - £6.75

TO ACCOMPANY YOUR CHOICE

Elysium Black Muscat, 2005 Quady Winery, California.

Aroma of rose & lychee - £3.95/70ml £17.50/37.5cl

Noble Semillon 2005 - Mitchell, Clare Valley, Australia

Light notes of honey & marmalade - £3.95/70ml £21.95/50cl

Pedro Ximenez

Sweet Spanish wine, dark mahogany with delicious raisin flavour - £3.00/£5.50 50ml/125ml

Niepoort Dry White Port served chilled - £3.50/£6.00 50ml/125ml

Taylors LBV Port, 2002. *Rich and fruity character* - £3.50/£6.00 50ml/125ml

Krohn Ambassador Ruby Port *An exceptional quality port* - £3.50/£6.00 50ml/125ml

Liqueur coffee of your choice £6.00 - Please ask about our coffee & tea selection