



pudding Menu

Lemon posset £5.90

Served with shortbread biscuits and fresh fruits

Sticky Toffee Pudding £6.20

Served hot with toffee sauce and vanilla ice cream

Dark chocolate and avocado mousse £6.00

Served with fresh fruit

Selection of ice cream, three scoops £5.00

Vanilla, chocolate or strawberry

Dark chocolate truffle quartet £4.50

Pistachio; vanilla sugar; cocoa powder and golden brown Demerara sugar

Baileys/Thorntons Chocolate Scoop £4.80

Two scoops of vanilla ice cream, with a generous shot of one of the liqueurs above

El Candado, Pedro Ximenez Sherry £5.50

Poured over two scoops of vanilla ice cream

The Partridge Cheese Board £12.00

Barkham Blue-Multi Award winning cheese handmade near Wokingham

Spennorth hard sheep's milk cheese,

Wigmore sheep's milk soft cheese-2012's World Cheese Awards Gold medal winner

The Cheese Board is served Chutney and Biscuits.

With the cheese board we recommend: Churchill's Reserve Port (100ml) £5.00

Pudding Wines:

Carmes de Rieussec Sauternes 2006 (50ml) £5.60

Elysium California Black Muscat 2011 (50ml) £5.50

Fair trade organic coffee:

300ml Cafetière £2.50

Hot foamed organic whole milk £1.50

Liqueur Coffee's

£5.00

Irish Coffee (Jameson)

English Coffee (Gin)

Russian Coffee(Vodka)

Italian (Amaretto)

Calypso (Tia Maria)

Sultan Special(Bailey`s)

£6.50

Jamaican Coffee (Tia Maria + Rum)

Seville (Cointreau)

Highland Coffee (Glenmorangie)

For our selection of whiskies please ask a member of staff.