



## HOMEMADE DESSERTS MENU

Chefs Crème Brulee £4.95

Rich Chocolate Chip Brownie with Ice Cream (N) £4.95

Bread & Butter Pudding served with Pouring Cream £4.95

Treacle Tart with Vanilla Crème Fraiche £4.95

Poached Pear served with Vanilla Crème Fraiche  
and a Fruits of the Forest Coulis £4.95

Selection of Ice Creams and Sorbets £3.50

A Selection of Wiltshire, Dorset & Somerset Cheeses  
(Westcombe cheddar, blue vinny & Somerset brie)  
served with Biscuits & Quince Paste £7.95  
to include a 50ml glass of Dessert Wine

Fresh Filter Coffee / Cappuccino / Latte/ Espresso  
£1.95 per person / £2.10 per person / £1.95 per person

Choices of Liqueurs are available on request

Dessert wine:

2005 Domaine de Grange Neuve Monbazillac  
175ml £5.95 / 375ml Bottle £16.95

Port:

LBV 1996 50ml £2.95  
10 year old Tawny 50ml £2.50