

# Pudding Menu

All £5.50

NB Example Menu

Crème Brulee with Fresh Blueberries

Sticky Toffee Pudding

Toffee Sauce & Granellis Vanilla

Bramley Apple Baked Cheesecake

Warm Chocolate Fudge Brownie

Maple & Walnut Ice Cream

Lemon Bakewell Tart

Clotted Cream

Blackcurrant Sorbet £2.50

Duet of Cheeses

Selection of Biscuits & Onion Marmalade

Port

Taylors lbv £3.50

Dows Vintage 1997 £7.95

Grahams Vintage 1994 £7.95

Dessert Wines

Orange Muscat Essensia, California

Black Muscat Elysium, California

£6.00 125ml Glass ½ Bottle £16.50

Coffee

Cappuccino (Illy) £2.50

Latte (Illy) £2.50

Espresso (Illy) £1.50

Double (Illy) £2.50

Filter £1.65

Tea - Assorted £1.65

Liqueur Coffee £4.25

Whisky

The Macallan 10 yr £3.50

(Speyside)

Highland Park 12yr £3.50

(Highlands)

Glenkinchie 10yr £3.75

(Lowlands)

Springbank 10Yr £3.75

(Argyll)

Lagavulin 16 yr £4.95

(Islay)

Van Winkle Special Reserve £6.50

Bourbon (Kentucky)

Brandy

Courvoisier VS £3.25

Hine Rare £4.50

Courvoisier XO £7.95

All gratuities go directly to your waiting staff & kitchen chefs