

## Desserts

Chocolate textures (brownie, chocolate custard, white chocolate mousse, ale and chocolate ice cream and cocoa powder)	£5
Cheesecake mousse and rhubarb	£5
Pistachio and polenta cake	£5
Barley pudding with spiced plums	£5
Ice creams and sorbets	£5
Cheeseboard with chutney, quince paste, crackers and grapes Golden cross goats' cheese, Essex Cashel blue, a creamy blue from Ireland Somerset brie Cornish Yarg, semi soft cheese wrapped in nettles	£7

## Dessert Wine, Port and Sherry

	Half Bottle	Glass
Muscadel, Graham Beck Robertson, South Africa 2004	£20	£4
Fonseca bin 27 finest reserve port		£4
Fonseca 10 year old tawny port		£5
Harvey's bristol cream		£3
Harvey's amontillado		£3
Tio Pepe palomino fino		£3
Espresso martini <i>Absolute Vanilla and Kahlua shaken with a shot of espresso</i>		£8

## Tea and Coffee

Teas ( <i>English breakfast, Earl Grey, peppermint, camomile</i> )	£1.50
Americano	£2
Espresso / macchiato	£1.50
Double espresso	£2
Latte / cappuccino / hot chocolate	£2.50
Liqueur coffee	£4.50