

## *pudding*

<b>Tiramisu</b> Pistachio Biscotti	10
<b>Caramelised Sicilian Lemon Tart</b> Crème Fraîche & Mint	10
<b>Garden House Poached Rhubarb</b> Cultured Cream, Toasted Coconut & Sorrel	9
<b>Affogato</b> Double Espresso, Vanilla Bean Ice Cream	8
<b>Natural Ice Cream &amp; Sorbet from Somerset (per scoop)</b>	3

## *Cheeses*

<b>Artisan Italian &amp; English Cheeseboard</b> Quince Paste & Salted Crackers	15
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## *Pudding Wine - Half Bottle*

		75ml	
Château Briatte, Sauternes, France	2011	9	55
Dulce Monastrell, Familia Castaño, Yecla, Spain (500 ml)	2015	12	65
Vin Santo Del Chianti Classico, Fontodi, Tuscany, Italy	2007	25	115
Château Rieussec, 1er Cru Classé, Sauternes, France	2007	40	160
Pelee Island Vidal Icewine, Ontario, Canada	2011	40	163

## *A Proper Glass of Port*

Fonseca Late Bottled Vintage	12
Fonseca 10 yrs Chilled Tawny	15

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.