

DESSERTS

Warm sticky toffee pudding, vanilla ice cream & yellow man 8
(G, E, D, SD, V)

Cinnamon churros, warm chocolate & Nutella sauce 7.5
(D, E, G, N, V)

Snickers cheesecake, peanut brittle 8
(G, D, N, SD, V)

Chocolate pot, crushed lemon strawberries 7
(S, PB)

Strawberry and pink peppercorn fool, tuille biscuit 7.5
(G, E, D, V)

Selection of Butterton's locally made ice cream, 3 scoops 5.5
(G, D, E, V) GF available

The Partridge cheeseboard, Cobbler ale chutney, black pepper oatcakes, grapes & celery 10
Add a glass of late bottled 2008 vintage port 5 (100ml)
(D, G, SD, C, M, V)

DESSERT COCKTAILS & FINISHERS

Espresso Martini the classic 9

Ambassadors reception chocolate liqueur, amaretto & Ferrero Rocher 9

Enzoni ... gin, Campari, muddled grapes, sugar syrup 9

Coupe black forest cherry rum, crème de cacao, double cream 9

Limoncello (25ml) 3

Baileys (50ml) 4

Whiskeys (25ml) from 3

Disaronno Amaretto (25ml) 3.5

COFFEE & INFUSIONS

Espresso Single or Double 2.55 / 3.45	Mocha 3.75
Americano 3.5	Hot Chocolate 3.95
Cappuccino 3.5	Liqueur Coffee 5.95
Café Latte 3.5	Selection of Teas & Infusions 3.5
Flat White 3.5	

The following key will help you to identify what ingredients are present in our dishes

C Celery **CR** Crustaceans **D** Dairy **E** Eggs **F** Fish **G** Gluten **P** Peanuts
M Mustard **MO** Molluscs **N** Nuts **S** Soya **SD** Sulphur Dioxide **SS** Sesame Seeds
V Suitable for Vegetarians **PB** Plant Based