

## Sweet Stuff

Tart Of The Day 9.95

Sherri's Mom's Cheesecake, Toffee Sauce & Nut Praline 9.95

Dark Callebaut Chocolate Mousse, Cappezzana Olive Oil & Maldon Sea Salt 10.50

Pistachio & Rosewater Meringue, Cardamom Cream, Poached Rhubarb & Blood Orange 9.95

Peanut Butter Pudding, Banana Sorbet & Toffee Sauce (GF) (VG) 9.95

Affogato, Homemade Vanilla Ice Cream, Monmouth Espresso Shot & Cantucci 8.95

Add a Shot of Liqueur 4.20

Homemade Ice Cream & Sorbet 3.25/scoop

Homemade Cantucci with Vin Santo (50ml) 6.75

## Dessert Wines (50ml)

2021 Jurançon Doux, Domaine Laguilhon, France 4.95

2022 `Kabir` Moscato di Pantelleria, Donnafugata, Sicily, Italy 8.70

2011 Schloss Vollrads Riesling Auslese, Rheingau Germany 9.00

We also have a wide range of liqueurs & digestifs available

Prices include VAT at 20%. A 10% service charge will be added to the bill & all gratuities go to our team.

All allergen information available upon request.

Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness. All our food is prepared in a kitchen where all allergens are being handled but we try our best to keep things separate. Any food processed elsewhere may contain traces of all allergens. We are not responsible for any personal items that may be lost or damaged during your visit.

## Cheese

from Hamish Johnston

Served with House made Sea Salt & Nigella Sourdough Crackers & House made Chutney. Small Plate 10.50/ Large to share 18.50

Baron Bigod Brie, Suffolk, Creamy with a nutty & mushroom rind. Silky delicate citrus centre. Animal Rennet/Unpasteurised

Walsingham Cheddar, Artisan pasteurised cow's milk cheese. Pressed and matured with a crumbly texture between a Wensleydale and Cheddar

Norfolk Mardler, A waxed eight week matured goat's cheese which is deliciously creamy. Pasturised/Veg rennet

Binham Blue, Award winning full flavoured, creamy textured cheese with wonderful bite & sweet tang. Pasteurised

## Ports (50ml)

Taylor's Late Bottled Vintage Port 6.40

Quinta Infantado LBV 6.90

Sandeman 10 Year Douro Tawny Port 8.50

We also have a wide range of liqueurs & digestifs available, please ask your server.

## Hot Drinks

We serve Monmouth coffee and loose-leaf tea

Espresso Single 3.40/ Double 3.70

Americano 3.40 Flat White 3.90

Cappuccino 3.90 Caffe Latte 3.90

Macchiato Single 3.50 / Double 3.80

Hot Chocolate 3.90 Mocha 4.20

Pot of tea: English Breakfast, Earl Gray, Chamomile, Peppermint, Darjeeling, Green Leaf or Fruit Flavours 3.70

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