



PUDDING MENU

“The best thing about eating out is that eventually the pudding menu comes around”

St Clements crème brûlée, orange shortbread	7.00
Pair with Sticky Mickey, Eradus, Late harvest Savignon Blanc, 2017, NZ	8.50
Sticky toffee pudding, butterscotch sauce	7.50
Pair with Château Delmond, Sauternes, 2015, France	7.50
Chocolate fondant, candied hazelnuts, pistachio ice cream	7.50
Pair with Late Harvest Gewürztraminer, Montes, 2014, Chile	6.75
Chocolate torte, blood orange sorbet	7.00
Pair with Sticky Mickey, Eradus, Late Harvest Savignon Blanc, 2017, NZ	8.50
Apple & sultana crumble tart, custard	6.95
Pair with Monastrell 'Dulce' DO Yecla, Familia Castona, 2016, Spain	7.50
Poached pear, sloe gin reduction, vanilla pod ice cream (gf)	7.50
Pair with Château Delmond, Sauternes, 2015, France	7.50
Affogato - Jude's vanilla ice cream, espresso	4.50
Pair with Amaretto, Bepi Toslini	3.00

ICE CREAM & SORBETS

Vanilla pod | Salted caramel | Chocolate | Strawberry | Honeycomb
Blood orange | Raspberry | Lemon & Lime

3 scoops	5.95
2 scoops	4.95
1 scoop	2.50

BRITISH CHEESES

Oxford Blue Rosary Ash Old Winchester Oxford Isis	
Served with homemade chutney, grapes & crackers	9.95
Pair with Warres 10 year old Optima Port	7.50

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request.
gf=gluten free