



PUDDING MENU

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

St Clements crème brulee, orange shortbread	7.00
w, Sticky Mickey, Eradus, Late harvest Sauvignon Blanc, 2017, NZ	8.50
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	7.50
w, Château Delmond, Sauternes, 2015, France	7.50
Dark chocolate & hazelnut tart, salted caramel ice cream	7.50
w, Late Harvest Gewürztraminer, Montes, 2014, Chile	6.75
Ginger, apricot, bread & butter pudding, vanilla ice cream	7.00
w, Sticky Mickey, Eradus, Late Harvest Savignon Blanc, 2017, NZ	8.50
Apple & frangipane tart, vanilla custard	6.95
w, Monastrell ‘Dulce’ DO Yecla, Familia Castona, 2016, Spain	7.50
Poached pear, sloe gin reduction, vanilla ice cream (gf)	7.50
w, Château Delmond, Sauternes, 2015, France	7.50
Affogato - Jude’s vanilla ice cream, espresso	4.50
l, Amaretto, Bepi Toslini	3.00

ICE CREAM & SORBETS

Vanilla pod | Salted caramel | Chocolate | Strawberry | Honeycomb
Blood orange | Raspberry

3 scoops	5.95
2 scoops	4.95
1 scoop	2.50

CHEESES

Oxford Blue Rosary Ash Old Winchester Oxford Isis served with homemade chutney, grapes & crackers	9.95
w, 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