



## Desserts

Vanilla Panna Cotta, Ashridge Asian Pear, Amaretti £8.95  
Chocolate Delice, Mascarpone, Griottine Cherry £8.95  
Salted Caramel Tart, Banana and Candied Pecan £8.95  
Sticky Toffee Pudding, Caramel Sauce, Stout Ice Cream £8.95  
English Cheese Board, Crackers, Spiced Plum Chutney £12.95  
Classic Espresso Affogato, Pistachio Biscotti £6.50

Ice Cream / Sorbet – 1 Scoop £3.50 | 2 Scoop £4.50  
Please ask for today's flavours

## Dessert Wine

**De Bortoli Botrytis Semillon 9.5%** Australian, Elegant, sweet white wine with aromas of Apricot and citrus **50ml £5.95 | Bottle £23.95**

**Pedro Ximenez, Fernando de Castilla Classic 15%** Spain, intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove **50ml £5.95**

**Valpolicella Recioto Classico DOC, Cantina di Negrar 12.5%** Italy, teh generously sweet red wine is fragrant, fruity and unique. Soft raisins dominates **50ml £6.95**

**Pomological Cider, Rull Orchard 8.5%** Devon, aged in a rum barrel to impact a range of delicious aromas and flavour characters of Apple **50ml £5.95 | Bottle £23.95**

## After Dinner Tipples

Quayside Distillery Cello's £5.00 *Limoncello/ Limecello / Narancello*

Dartmoor Whiskey £5.50 *Bordeaux / Bourbon*

Walter Hicks Ruby Port 20% £4.50

10 Year Old Tawny, Barao de Vilar 20% (50ml) – £6.95

Grahams Vintage 1983 (50ml) £12.95

## Coffee and Tea

*Coffee from Crankhouse Coffee available as well as a selection of Tea from the Westcountry Tea Co – Please ask a team member for available selection.*