

Puddings

Crème caramel, crème diplomat	£9
Salted caramel tart, puffed barley, barley ice cream	£11
Coconut panna cotta, mango and passionfruit	£11
Brioche doughnuts, banana, miso, peanuts	£11
Carrot cake, crème fraiche, ice cream	£12

To Share

Clafoutis, pear and apple compote, clotted cream <i>please allow 20 minutes to cook</i>	£18
Selection of 4 fine & local cheeses	£18
Add another variety - additional £4 per cheese	

Dessert Wines

	50ml	100ml
Il Cascinone Palazzina, Moscato d'Asti <i>Apricot, peach and honey with a zesty citrus</i>	£4.50	£8
Domaine Grange Neuve, Monbazillac <i>Orange marmalade, ripe apricot, and honey</i>	£5.50	£9
Cline Mourvèdre, California <i>(perfect with chocolate!)</i> <i>Ripe plum, dark cherry & vanilla</i>	£8.50	£14

50ml 100ml

Ports

Graham's 6 Grapes <i>Blackberry, liquorice and cassis</i>	£4.50	£8
Graham's 10-year Tawny <i>Nutty, honey and fig</i>	£5	£9
Graham's Vintage Port, Quinta dos Malvedos <i>Opulent, black fruits and cocoa</i>	£7.50	£14

Liqueur Coffee

Disaronno	£8
Jamesons	£7.90
Baileys	£8
Kahlua	£7

Please inform your server of any dietary requirements before they take your order.

A discretionary charge of 12.5% will be added to your bill. This charge is distributed amongst the entire team at The Maltings