

## **Dessert Course**

**Thurnham's sticky toffee pudding** Toffee sauce, Walling's diary ice cream £5.75

#### Plate of cheese,

Celery, grapes, biscuits & onion marmalade £7.95

### Baked vanilla cheesecake

Stewed fruits £5.75

#### **Chocolate brownie**

Chocolate sauce & ice cream £5.50

#### Ports

#### **Dessert Wines**

Kopke Fine Tawny £3.50 Ramos Pinot Collector £3.75 *Plum, fig & cherry* Ramos Pinot Collector £4.25 *Stone fruits & chocolate* 

Chateau Jany Sauternes £4.75 Valle Secreto  $1^{st}$  edition £5.50 Clos Montblanc £5.25

# Coffee, infusions & chocolate

Cappuccino £2.95 Latte £2.95 Flat white £2.95 Espresso £2 Teas £2.20 Hot chocolate £2.60 Hot chocolate, whipped cream & marsh mellows £2.95

Prices are inclusive of VAT at 20%. All care is taken to remove any fish bones by our chefs however please be aware when enjoying your meal. Our kitchen handles many different ingredient's, so we cannot guarantee gluten or nut free, for allergens and intolerance advice please ask a member of the team. Food and beverage managed by Infused Hospitality Management Ltd. www.infusedhospitalitymanagement.co.uk