

DESSERTS

Crème Brûlée | 7.5 ^{GF}
Homemade baked custard, fruit compote

Sticky Toffee Pudding | 8
Toffee sauce, vanilla ice-cream

Lemon & Lime Cheesecake | 8.5
Served with ice cream or cream

Homemade tart of the day | 6
Please ask a member of the team
Served with Ice cream

Warm Chocolate Brownie | 7 ^{GFO}
Chocolate sauce, vanilla ice-cream

Summer Berrys Eton Mess | 6
Strawberries, berry coulis, Chantilly cream, meringue

Somerset Cheese Board | 13 ^{GFO}
Local cheeses, chutney, biscuits

Selection of Ice-cream or Sorbets | 2.5 per scoop
Please ask your server for today's flavours

AFTER DINNER DRINKS

Espresso Martini | 9
Triple B vodka, espresso, 77 Coffee liqueur, simple syrup

Floater Coffee | 4.00
Wogan organic and fairtrade Honduras coffee, floating layer of cream

Liquor floater Coffee | 7.5
Wogan organic and fairtrade Honduras coffee, floating layer of cream, alcohol of your choice:
Irish- Jamesons whiskey
Calypso- Hanks spiced rum
French- Courvoisier brandy
Irish Cream- Baileys

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V = Vegetarian VG = Vegan VGO = Vegan Option GF = Gluten Free

Lots of our dishes are adaptable. Please inform us of any allergies or dietary requirements, we will do our utmost to cater for them.

Please be aware that our food is prepared in a kitchen containing all allergens including NUTS.

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