

DESSERTS

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

Baked Vanilla Cheesecake | 8.5
Blueberry compote

Warm Chocolate Brownie | 8 GFO
Caramel hazelnuts, Chocolate sauce, Vanilla ice cream

Traditional Tiramisu | 8.5
Brian Wogan Espresso-soaked sponge, marsala wine infused mascarpone cream, cocoa dusting

Maple Crumble | 8
Spiced apple, plum and pecan crumble, with Ice cream, double cream or custard

Somerset Cheese Board
For one | 9, To share | 13 GFO
Local cheeses, chutney, biscuits

Selection of Chew Moo's Ice-cream or Sorbets
Please ask your server for the Ice cream 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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