



PUDDING MENU

Vanilla cream, red berry compote & crumbled shortbread	7.00
Pair with Muscat de Rivesaltes Cazes, 2015, Roussillon, France 6.50	
Valrhona dark chocolate mousse & honeycomb	7.50
Pair with Château Delmond, Sauternes, 2015, France 7.50	
Roasted pineapple, blood orange sorbet, meringue	7.50
Pair with Late Harvest Gewürztraminer, Montes, 2014, Chile 6.75	
Treacle & stem ginger tart, clotted cream	7.00
Pair with Monastrell 'Dulce' DO Yecla, Familia Castano, Spain 7.50	
The Dundas chocolate & coconut brownie sundae (gf)	7.50
Pair with Muscat de Rivesaltes Cazes, 2015, Roussillon, France 6.50	
Affogato - Jude's vanilla ice-cream, espresso	4.50

ICE CREAM & SORBETS

Vanilla pod | Salted caramel | Chocolate | Strawberry | Honeycomb
Blood orange | Raspberry | Lemon & Lime

3 scoops	5.95
2 scoops	4.95
1 scoop	2.50

CHEESES

Oxford Blue | Rosary Ash | Old Winchester | Oxford Isis

Served with homemade chutney, grapes & crackers

Pair with Sandeman, Tawny Port, NV 10-Year-Old, Portugal 6.50

9.95

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.
gf=gluten free