

## Puddings Winter 2011/2012

Sticky Toffee Pudding - *butterscotch sauce and vanilla ice cream* £5.5

Warm Chocolate Fondant – *salted caramel, cointreau ice cream, orange foam (15 minutes)* £7.5

Caramelised Pear Tarte Tatin – *cinamon ice cream, caramel drizzle* £6.5

Lemon Posset – *blueberry ice cream, winter berries, with hazlenut shortbread* £6

Passion Fruit Parfait– *passion fruit butter, chocolate tuille* £6

Pudding Taster Plate – *chefs selection of three smaller portions of his puddings* £9

Home-made Ice Cream & Sorbet (1,2,3 scoops)	1: £2.50
<i>Ice Creams: Vanilla/Strawberry/Chocolate/Pistachio</i>	2: £4
<i>Sorbets: Orange/Lemon/Strawberry/Blackberry</i>	3: £5

Selection of French and British Cheeses – *served with Miller's Damsel Biscuits, cranberry chutney, celery* £7

## Coffee

Filtered, Decaffeinated Coffee and Breakfast Tea £2

Single Espresso, Double Espresso, Latte and Cappuccino £2.3

Selection of Fruit and Herbal Teas £2

Liqueur Coffee £4.5