Dessert Menu

| | chester pudding*: lemon tapioca custard, fruit compote, Italian meringues, toasted almonds ish originally devised around 1850 to be served at civic functions | £5.50 |
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| hon | nemade christmas pudding, brandy custard | £5.50 |
| the | green room's baileys bread & butter pudding, vanilla custard | £5.50 |
| cho | ocolate marquise, salted caramel, vanilla ice cream, toasted hazelnuts | £5.50 |
| whi | te chocolate blondie, strawberry ice cream, fresh raspberries | £5.50 |
| hon | nemade ice creams* vanilla, chocolate, strawberry (diabetic vanilla available) | £4.50 |
| hon | nemade sorbets* mango, raspberry, lemon | £4.50 |

taster desserts

colchester pudding*, chocolate marquise, white chocolate blondie, bread & butter pudding - £3 each -

Cheese*

a selection of four British cheeses, served with water biscuits, grape & quince jelly -£6.95/£11.95 to share Suffolk Gold, Creating St Mary

a semi soft cheddar made from the pasteurised cow's milk of Guernsey cattle.

Rossary Goat's Cheese, Salisbury creamy fresh goat's cheese with a mousse like texture

Cote Hill Blue, Lincolnshire

a soft and creamy blue made with unpasteurised milk for a buttery flavour

Godminster, Bruton Somerset

matured for up to 12-months, soft and creamy in texture with a strong depth of flavour

dishes market with an asterisk are or can be gluten free

| coffee & teas | | <u>digestive list</u> | |
|--------------------------------------|-------|--------------------------------|-------|
| tea for one: | | <u>brandy</u> | |
| breakfast, earl grey, camomile, | £1.80 | courvoisier | £3.40 |
| peppermint, selection of fruit teas | | remy martin vsop (cognac) | £4.00 |
| americano | £2.00 | remy martin xo (cognac) | £9.00 |
| cafetière (organic) | £2.00 | calvados | £4.00 |
| ristretto | £1.80 | | |
| espresso | £1.80 | malt whisky | |
| double espresso | £2.40 | glenkinchie 12 YO (lowlands) | £4.50 |
| latte | £2.40 | talisker 10 YO (isle of skye) | £4.70 |
| cappuccino | £2.40 | dalwhinnie 15 YO (highlands) | £4.50 |
| macchiato | £2.25 | cragganmore 12 YO (speyside) | £4.40 |
| hot chocolate | £2.95 | lagavulin 16YO (isle of islay) | £4.90 |
| mocha | £3.00 | oban 14 YO (west highland) | £4.80 |
| cointreau hot chocolate | £4.95 | | |
| liqueur coffee | £4.90 | <u>port</u> | |
| affogato – espresso & ice cream | £3.50 | reserve port, quinta do crasto | £3.95 |
| **decaf and soya options available** | | vintage port, quinta do crasto | £4.95 |