Pudding Menu
Lunch and Dinner

Dark chocolate tart with raspberries and chocolate ice cream £6.95

Vanilla crème brulee with shortbread and mango sorbet £5.95

Warm treacle tart with brandy snaps and clotted cream £6.95

Bea's baked vanilla cheesecake with raspberry sorbet £6.55

Warm walnut and date tipsy tart with honeycomb ice cream and cream £6.75

Creamy warm rice pudding with apple compote and salted caramel sauce £6.50

Selection of local cheeses served with homemade chutney, crackers and fresh fruit
2 pieces £5.95 / 3 pieces £7.95 / 4 pieces £9.95

Wookey Hole Cheddar – cave aged Somerset cheddar. (v)

Dorset Red – a smoked cheese made from rich cows milk. (v)

Stilton – full bodied, creamy hand made blue cheese. (v)

Sharpham Brie – rich brie from Totnes, made from Jersey milk (v)

Vale of Camelot Blue – a bespoke soft and mellow blue from North Cadbury (v)

Driftwood Goats Cheese – beautifully textured and packs a punch! (v)

Coffee
Cafetiere £2.25
Espresso £2.00
Double Espresso £3.00
Cappuccino £2.50
Latte £2.50
Flavoured Latte £3.00
Decaf £2.25
Irish £6.50
Jamaica £6.75
French £7.10
Kahlua £7.50
Baileys £7.20

Tea
Breakfast
Herbal
Earl Grey

Malt Whisky
Lagavulin £6.50
Scapa £8.90
Laphroaig £6.00
Edradour £5.50
Glenmorangie £5.50
Nikka £6.95
Penderyn £6.00
Macallan £5.95
Highland Park £6.50
Balvenie £6.80
Glenfiddich £5.00
Singleton £6.20
Tobermory £5.20

We have over 100 single malts; please feel free to browse the shelves to make a new acquaintance or find an old friend!

Pudding wine
Mancucco £3.85
Muscat de Beaumes de Venise £4.25

Liqueurs
Grand Marnier £3.50
Cointreau £3.20
Kahlua £2.80
Drambuie £3.20
Athol Brose £ 5.95
Tequila Patron £7.50

Port
Vintage £5.00
LBV £4.50
Ruby £2.50
Tawny £4.50
White £2.50