

**The boring bit - If you have an allergy or an intolerance you must inform us when ordering. Even if you have told us during your first courses, please kindly remind us again when ordering dessert.**



## Desserts

Chocolate & coffee 'Mocha' brownie, white chocolate fondue, clotted cream, salted blackcurrants £8 (GF)

Lemon & vanilla panna cotta, poached blackberries, pistachio gelato £9 (GF)

Caramelised fig & almond frangipane, glazed fig, vanilla ice cream £9

Cotley affogato, rum & raisin ice cream, amaretti biscuit, hot espresso (GF\*/DF\*) £6

Add a shot of kraken spiced rum or Frangelico to make you feel giddy! £4.00

## Baboo gelato – Bridport, Dorset

£2.60 per scoop

Ice cream: vanilla, salted caramel, honeycomb, rum & raisin, chocolate orange, mint choc chip, hazelnut

Sorbet: lime, lemon, spiced orange, raspberry

## The Somerset Cheese board - 3 cheeses £12 5 cheeses £15

Served with spiced Lavosh crackers, pickled cranberries, rum poached prunes & chutney

**White lake Rachel** - Rachel is not your typical Goat's cheese. It's a semi hard, washed rind cheese with a delicate yet more-ish sweet/medium flavour. Made with unpasteurised milk and vegetarian rennet

**Bath soft** - The flavour is mushroom and creamy with a hint of lemons. Made from pasteurised cow's milk

**Westcombe Cheddar** - Expressing the full character of Westcombe's terroir, this Cheddar has a deep brothy flavour and mellow lactic tang. Notes of hazelnut, caramel and citrus come through on the long, smooth breakdown. It's known locally as a 'five mile cheddar', as you're still tasting it five miles down the road!

**Fosse way fleece** - The texture of our Fosse Way Fleece sheep's cheese is a wonderful smooth and silky experience with a fresh and clean taste that ends in a mellow afterglow

**Yarlington Blue** - Delight in the bold and tangy flavours of Yarlington Blue Cheese. This blue cheese boasts a creamy yet crumbly texture and a rich, complex flavour profile with distinctive blue veins running throughout

## Dessert Wine (100ml)

Pedro Ximinez, Mira La Mar (Spain)

£6.50

Botrytis Reisling 'Alison', Paulettes (Australia)

£6.50

Moscato Passito, Cantine Colosi (Sicily/Italy)

£7.00

## Port

Taylor's LBV 2014 - £5.50 100ml, Btl (75cl) £40

Walter Hicks Western Hunt Ruby Port - £5.40 100ml, Btl (75cl) £40

Taylor's 10 Year Tawny Port - £7.5 100ml, Btl (75cl) £50

Taylor's 20 Year Tawny Port - £12 100ml, Btl (75cl) £75

Elderberry Port - £6.50 100ml A port like drink made from English red wine, wild elderberries and Cornish brandy.