



## PUDDINGS - £9.50

Lyles Syrup Tart  
Oak Park Dairy Ice Cream

Muscat - Campbell's, Rutherglen, Australia NV £12

Preserved Blueberry & Ginger Cheesecake  
Windmill Farm Blueberries

Langlois Château, Saumur, France 2010 £15.00

Orchard Apple & Damson Crumble  
Bird's Custard, Ice Cream or Pouring Cream

Oremus Late Harvest Tokaji, Hungary 2016 £11.75

Coffee & Walnut Chocolder Pot  
Walnut Whipped Cream

Mas Amiel, Maury, France 2019 £13.00

## OR LIGHTER...

Mint Vodka Jelly  
Combe Cucumber Sorbet

Moscato d'Asti Massolino, Italy 2021 £9.50

Trinity Burnt Cream  
As Simple As that!

Château Vari, Monbazillac, France 2017 £10.50

Ice Cream & Sorbets £8

Piggy Fours £8.50

Gardeners' Shot £3.50

A Selection of Sweet Treats

Our Tea & Coffee Selection £3.50 - £4.50

Chocolder Drinking Chocolate £4.50

## CHEESE

Showcasing the best from the local area, served with apple, homemade chutney

Solo - £5.50, Trio - £12.50

Paired perfectly with - Fonseca, Late Bottled Vintage, Portugal 2015, £10.50, or 10 Year Old £12

**Quicke's Traditional** - A cloth bound naturally matured Cheddar, made with the milk of grass-fed cows and gently pasteurised at Home Farm, Newton St. Cyres

**Harborne Blue** - Made in the same technique as Roquefort, but with goats milk, in Totnes. Sweet, light blueing and crumbly

**Devon Maid** - Made in the style of Camembert at Stockbeare Farm, under the shadow of Dartmoor. A rich & creamy cow's milk cheese with natural bloomed rind

Please speak to the Restaurant Manager if you have any dietary requirements or Allergies.

## SWEET AND FORTIFIED

### White

Semillon/Sauvignon Blanc - Château Vari, Monbazillac, France 2017	75ml Bottle 37.5cl	£10.50	£42.00
Muscat - Campbell's, Rutherglen, Australia NV		£12.00	£45.00
Semillon/Sauvignon Blanc - Ch. Doisy-Vedrières, Sauternes, France 2015		£13.50	£65.00
Chenin Blanc - Mullineux Straw Wine, Swartland, South Africa 2021		£14.50	£70.00
Zibibbo - Ben Rye 'Donnafugata', Pantelleria Island, Italy 2021		£16.00	£75.00

Furmint/Hárslevelu/Zeta - 1413, Dicsnoko, Tokaji, Hungary 2018	75ml Bottle 50cl	£10.00	£65.00
Furmint/Hárslevelu/Zéta/Sárga Muskotály		£11.75	£78.00
Oremus Late Harvest Tokaji, Hungary 2016			
Garganega - Le Colombare, Recioto di Soave, Pieropan, Veneto, Italy 2017		£15.00	£85.00
Chenin Blanc - Dom. Langlois Château, Saumur, Loire Valley, France 2010		£15.00	£85.00
Furmint - 5 Puttonyos, Oremus, Tokaji, Hungary 2016		£22.50	£130.00

Muscat - Moscato d'Asti, Massolino, Italy 2021 (125ml)	75ml Bottle 75cl	£9.50	£49.00
Grenache/... - Domaine Du Traginer 'Ambre', Banyuls, France NV		£16.00	£150.00

<u>Red</u>	75ml Bottle 37.5cl		
Grenache - Mas Amiel, Maury, France 2019		£13.00	£50.00

<u>Sherry</u>	75ml Bottle 75cl		
Bodegas Hidalgo, Pasada Pastrana Manzanilla, Spain		£8.50	£45.00
75ml Bottle 50cl			
Bodegas Hidalgo, Triana Pedro Ximenez, Spain		£8.00	£66.00

<u>Port</u>	75ml Bottle 75cl		
Fonseca, Late Bottled Vintage, Portugal 2015		£10.50	£55.00
Fonseca, 10-Year-Old Tawny, Portugal (300cl Jeroboam)		£12.00	£250.00
Fonseca, Vintage, Portugal 1992			£180.00
Taylors Very Very Old Tawny, Portugal			£450.00

### Cocktails

Hogfather	£12.00
Tokí Japanese Whiskey, Amaretto, Crème de Apricot	
Cove Hazelnut Espresso Martini	£12.00
Cove Hazelnut Vodka Liqueur, Conker Cold Brew Liqueur, PX Sherry, Coffee	
Caffeine Hog	£14.00
Sapling Coffee Vodka, Conker Coffee Liqueur, Crème De Cacao, Cream	

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