



## PUDDINGS - £9.50

**Twice Baked Chocolate Cake**  
Crystalised cacao nibs & berry sorbet

*Recioto della Valpolicella, Antolini, Italy - £13*

**Fig Leaf Set Cream**  
Preserved cherries & shortbread

*Vin de Constance, Klein Constantia, S. Africa - £20*

**Chamomile & Blackberry Meringue**  
Whipped Longman's cream

*Black Muscat, 'Elysium', Andrew Quady, USA - £11*

**Baked Pear & Almond Custard**  
Burnt honey ice cream

*Tokaji Late Harvest, Oremus, Hungary - £11.75*

## OR LIGHTER...

**The Pig's Honeycomb Terrine**  
Oven baked plums

*Tokaji Late Harvest, Oremus, Hungary - £11.75*

**Sapling Gin & Tonic Jelly**  
Cucumber sorbet

*Moscato D' Asti, Ceretto, Italy - £10*

**Piggy Fours £8.50**  
A selection of sweet treats

**Homemade Ice Cream  
& Sorbet £8.00**

**Gardener's Shot £3.50**

## CHEESE

The Bath Artisan Cheeseboard Solo £5.50, Trio £12.50

Showcasing the best in the West, served with homemade crackers, Damson Jelly & apple.

### Keens

Traditional unpasteurised cloth bound Cheddar, made by the same family for five generations.

### Bath Soft

In 1801 Admiral Lord Nelson was sent this creamy, mushroomy cheese by his father. Tangy with a white bloom.

### Bath Blue

Made from the milk of their own herd, in the Stilton style.  
Sweet, nutty & creamy with blue veins.

Ask your waiter to see a Full Selection of Quaffing Options

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements, or calorie content.



## AFTER DINNER DRINKS

### Sweet Wine

	Glass	Bottle
Moscato D' Asti, Ceretto, Italy 2021 (37.5cl)	£10	£40
Les Beaugrands, Coteaux du Saumur, Loire, France 2022 (75cl)	£10	£65
Black Muscat, 'Elysium', Andrew Quady, USA 2022 (37.5cl)	£11	£50
Pinot Noir VDN, Schroeder, Patagonia, Argentina 2021 (50cl)	£12	£60
Recioto della Valpolicella, Antolini, Italy 2021 (50cl)	£13	£68
Tokaji Late Harvest, Oremus, Hungary 2019 (50cl)	£14	£70
Vin de Constance, Constantia, South Africa 2018 (50cl)	£20	£120
Acininobili, Maculan, Breganze, Veneto, Italy 2012 (37.5cl)		£100

### Port, Sherry and Fortified Wine

	Glass	Bottle
Late Bottled Vintage, Port, Taylor's 2017	£7	£45
20yr Tawny, Port, Taylor's	£12	£65
Manzanilla, Sherry, La Gitana, (Dry)	£6	
El Trésillo Amontillado, Sherry, Emilio Hidalgo (Medium)	£12	
Pedro Ximénez 30yr Old, Sherry, Harveys (Sweet)	£15	
1998 Vintage Port, Quinta da Vargellas, Taylor's (37.5cl)		£41

### Cocktails

Classic Old Fashioned £14	Negroni £14	Espresso Martini £13	Lemon Cheesecake £12
Lot 40 Rye, Demerara Sugar & Bitters	Sapling Gin, Campari & Aperitivo Co. Sweet Vermouth	Sapling Vodka, Psychopomp Coffee Digestif, Pedro Ximenez, Demerara Sugar	Lemon infused Vodka, Frangelico, Pineapple Juice & Lemon Juice

### Tea & Coffee

Fresh Mint Tea £4.50	Chocolarder Drinking Chocolate £4.50	Liqueur Coffee £10
Our Tea & Coffee Selection £4.50		

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