



PUDDING

Chocolate Millefeuille Candied hazelnuts, caramel ice cream	£10.50	Profiteroles White chocolate, pistachio, raspberries	£9.50
Fig Frangipane Creme anglaise, vanilla ice cream	£9.00	Local Cheeses Grapes, quince, biscuits	£14.00
Buttermilk & Vanilla Panna Cotta Rhubarb, thyme crumble	£9.50		

AFTER DINNER DRINKS

Cotswold Affogato Cotswold whisky, coffee ice cream, Tia Maria, dark Chocolate	£15.00	Taylor's 10 Year Old Tawny Port (20% ABV) (50ML)	£7.00
La Tour Eiffel Martell VSOP Cognac, La Fee Absinthe, Suze, Cointreau	£15.00	Cotswolds Cream (17% ABV) (25ML)	£7.50
Espresso Martini Black Cow Vodka, coffee liqueur, espresso	£15.00	Disaronno Amaretto (28% ABV) (25ML)	£6.00
		Benedictine D.O.M (40% ABV) (25ML)	£5.00
		Chateau Petit Vedrines Sauternes (37.5CL) ^{France}	50 ML £5.00 37.5CL £45.00
		Elegant, aromatic, floral, honey	

As all of our dishes are freshly prepared in-house (in a kitchen that is not free of nuts), we cannot guarantee that any of our menu items are nut-free. If you have specific dietary needs, please consult with our restaurant team members, who will be happy to assist you in making the best choice. Please note that a discretionary 10% service charge will be added to your final bill.