



DESSERT MENU

Sticky toffee pudding , caramelised banana v	8
Marathon pudding , vanilla clotted cream ice cream v <i>(12 minute cooking time)</i>	8
Spiced poached pear , pickled blackberries, salted caramel, granola gfo, vg	8
Chocolate cremosa , blood orange gel, compressed strawberries gf, v	8
White chocolate & caramelised ginger cookie , vanilla clotted cream ice cream v <i>(12 minute cooking time)</i>	8
Stratton House cheeseboard , three or five cheeses, quince jelly, frozen grapes, artisan crackers gfo	11 / 15

For the cheese lovers please ask to see our cheese menu, where you can make your own selection from our full range of individually chosen cheeses from local suppliers.

FORTIFIED 50ml

Bristol Sherry Cream	5
Cockburns LBV Port	4
Courvoisier VS Cognac	8.8
Courvoisier VSOP Cognac	14.4

SPECIALITY COFFEE

Baileys	50ml	6
Amaretto	25ml	6
Tia Maria	25ml	6
Irish (Jamesons)	25ml	6

Black coffee with your favourite
liqueur, topped with double cream

COFFEE

Latte	3
Cappuccino	3
Flat White	3
Americano	2.8

DESSERT WINE

		Bottle	
Floralis Moscatel Oro Catalunya, Spain	75ml	5.5	35
Gonzalez Byass Nectar, Pedro Ximenez Dulce, Spain	50ml	7	60

If you have any allergies or dietary requirements, please speak to a member of the team to see the allergen matrix.

Vegetarian - **v** | Vegan - **vg** | Vegan option available - **vgo** | Gluten free - **gf** | Gluten free option - **gfo**