



## DESSERT MENU

<b>Vanilla panna cotta</b> , sweet seeds, raspberry sorbet <b>gf, vg</b>	<b>8</b>
<b>Hazelnut frangipane tart</b> , chocolate ganache, poached pear <b>v</b>	<b>8</b>
<b>Raspberry soufflé</b> , clotted cream ice cream <b>v, gf</b>	<b>8</b>
<b>Sticky toffee pudding</b> , vanilla ice cream <b>v</b>	<b>8</b>
<b>Dark chocolate mousse cake</b> , vanilla cream <b>v</b>	<b>8</b>
<b>Stratton House cheeseboard</b> , <i>three or five cheeses, quince jelly, frozen grapes,</i> <i>artisan crackers</i> <b>gfo</b>	<b>11 / 15</b>

*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	<b>5</b>
Cockburns LBV Port	<b>4</b>
Courvoisier VS Cognac	<b>8.8</b>
Courvoisier VSOP Cognac	<b>14.4</b>

### SPECIALITY COFFEE

Baileys	50ml	<b>6</b>
Amaretto	25ml	<b>6</b>
Tia Maria	25ml	<b>6</b>
Irish (Jamesons)	25ml	<b>6</b>

Black coffee with your favourite  
liqueur, topped with double cream

### COFFEE

Latte	<b>3</b>
Cappuccino	<b>3</b>
Flat White	<b>3</b>
Americano	<b>2.8</b>

## DESSERT WINE

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

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**