



DESSERT MENU

| | |
|---|----------------|
| Vanilla panna cotta , sweet seeds, raspberry sorbet gf, vg | 8 |
| Hazelnut frangipane tart , chocolate ganache, poached pear v | 8 |
| Rhubarb & ginger cheesecake gf, v | 8 |
| Sticky toffee pudding , vanilla ice cream v | 8 |
| Dark chocolate mousse cake , vanilla cream v | 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**