

Eat⁺⁺⁺

Pudding Menu

All at £5.75

Sticky toffee pudding, sticky toffee sauce, vanilla pod ice cream

Treacle Tart, homemade custard

Chocolate mousse, peppermint creams

Orange & ginger nut biscuit posset

Three dagers bread & butter pudding, homemade custard

Rice pudding, jam, vanilla pod ice cream

A selection of homemade ice cream or sorbet

TRIO OF PUDDS TO SHARE

£12.50

Chocolate mousse, Sticky toffee pudding, treacle tart, ice cream & custard

PUDDING WINE 125ml

2010 Muscat de Saint Jean de Minervois, Domaine de Barroubio

£6.50

2011 Welder Sweet Chenin Blanc South African

£7.50

CHEESES

With Fudges biscuits & chutney

Bath Blue £3.00

Classic blue veined cheese made with organic milk from their own Friesian cows & matured in stone ripening rooms.

Old Lyburns Winchester £2.75

A hard cheese with distinctive nuttiness excellent table cheese is a good replacement for hard Italian cheese.

Wyfe of Bath £2.75

Succulent, nutty & creamy. Semi hard cheese made by placing the curd in cloth lined baskets to which it retains the shape.

Bath Brie £3.00

Handmade cheese with added cream eaten young 2-3 weeks, light texture and delicate flavour.

Coastal Cheddar £2.50

From Ford Farm it has been aged for up to 15 months to give it a deliciously sweet, distinctive flavour.

Rachel Goats Cheese £2.75

Named after White Lake Farms owner Peter Humphries friend Rachel. Like the cheese She is sweet, curvy and slightly nutty.