**Puddings**

Christmas Pudding (n) (v) £7.00
*Brandy Custard, Spiced Apple Compote*

Orange Polenta Cake (vg) (n) £7.50
*Sweet Almond Yoghurt, Hazelnut Praline, Passion Fruit Sorbet*

Chocolate & Cherry Brownie £7.75
*Berry Coulis, Kirsch Cream*

Sticky Toffee Pudding (v) £7.00
*Salted Caramel Sauce, Vanilla Ice Cream*

Bailey’s Burnt Cream (n) (v) £7.75
*Almond Fat Rascal*

Selection of Criterion Ice Cream (v) & Sorbets (vg) £6.50
*Vanilla, Chocolate, Strawberry, Salted Caramel, Lemon, Mango, Raspberry Sorbet.*

British Cheeses 3 Cheeses £10.00 / 4 Cheeses £12.00
*Choose 3 or pieces from the following: Cropwell Bishop Stilton, Montgomery Cheddar, Pave Cobble Goat’s, Sussex Brie. Served with celery, grapes, chutney and biscuits.*

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**Pudding Wines**

Muscat de Rivesaltes, Domaine Treloar
100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN
100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulannes, Maury AOC
100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00
*From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.*