STICKY TOFFEE PUDDING (v, gf) £7.50
Salted Caramel Sauce & Vanilla Ice Cream

DUKE OF CAMBRIDGE TART (v) £7.75
Candied Fruit Enriched Treacle Tart, Clotted Cream

CHOCOLATE TORTE (n, gf, vg) £8.00
Raspberry Coulis, Hazelnut Brittle

CHOPHOUSE MESS (v, gf) £6.75
Mixed Berries, Whipped Cream, Meringue

CLASSIC SHERRY TRIFLE (v) £7.75
Layered Sherry Sponge, Jelly, Custard & Cream

SELECTION OF CRITERION ICE CREAM (v) & SORBETS (vg) £6.50
Vanilla, Chocolate, Strawberry, Salted Caramel.
Lemon, Mango, Raspberry Sorbet.

SELECTION OF BRITISH CHEESES
3 Cheeses £10.00 / 4 Cheeses £12.00
Served With Celery, Grapes, Chutney & Biscuits

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.50 / 250 ml Jug £17.00 / Bt. £33.00 (500ml)
Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.00 / 250ml Jug £23.00 / Bt. £55.00
From a single vineyard of old vine Grenache. This vintage port style is deeplyfruited, well structured and extremely satisfying! Only made in the best years
**HOT DRINKS**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brew House Teas</td>
<td>£2.60</td>
<td>Espresso/Macchiato</td>
<td>£2.70</td>
</tr>
<tr>
<td>Black/White Coffee</td>
<td>£2.70</td>
<td>Double Espresso/Macchiato</td>
<td>£2.90</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>£3.00</td>
<td>Mocha</td>
<td>£3.20</td>
</tr>
<tr>
<td>Latte/Chai Latte</td>
<td>£3.00</td>
<td>Hot Chocolate</td>
<td>£3.00</td>
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</tbody>
</table>

*Add a flavoured syrup to your coffee for 30p a shot*

**AFTER DINNER DRINKS**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso Martini</td>
<td>£8.50</td>
</tr>
<tr>
<td>Chase Vodka, Fresh Espresso &amp; Coffee Liqueur</td>
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</tr>
</tbody>
</table>

**COGNACS & ARMAGNACS**

- **Trijol VS Classic**
  - House Cognac.
  - £4.20
- **Maxime Trijol VSOP Grande Champagne**
  - Well-structured body. Mellow and rich.
  - £5.50
- **Château de Laubade VSOP Armagnac**
  - Strong, complex nose with floral, plummy notes.
  - £4.00

**HOUSE WHISKIES**

- **GlenDronach 8yr (Highland)**
  - £5.00
- **Auchentoshan (Lowland)**
  - £5.00
- **Benromach 10yr Speyside**
  - £5.00
- **Talisker Island**
  - £5.00

**DIGESTIFS & LIQUEURS**

- **Bailey’s Cream Liqueur (50ml)**
  - £4.00
- **Boulard Calvados Pays d’Auge**
  - Mainly apple with hints of vanilla.
  - £6.60

*All spirits are served in 35ml measures, unless specified otherwise.*

*For the latest news of events, our people, community support, food and drink and all things Cambscuisine please join our:*