

Desserts

Triple chocolate & nut brownie, lime gel, garden chocolate mint ice cream £8

Bramley apple crumble, hazelnut topping, toffee sauce, vanilla ice cream £7.50

Hedgerow blackberry parfait, chai spiced poached pear, cinnamon Arlette £8

Baboo gelato – Bridport, Dorset £2.50 per scoop

Vanilla, maple & walnut, honeycomb or chocolate ice cream

Lemon, raspberry, plum or yoghurt sorbet

The Somerset cheese board, chutney, plum membrillo, toasted nuts, celery, grapes & crackers £10

Wyfe of Bath

Made by Graham Padfield of the Bath Soft Cheese Co. It is a handmade organic cheese using unpasteurised milk from their own herd. It is a semi-hard unpressed cheese with a subtle but very distinctive flavour. Not dissimilar in appearance to Edam although the taste is much more complex and enjoyable.

Driftwood

Supplied to us by White Lake Cheeses in Somerset, it has a mild citrus flavour, with a silky smooth texture and is formed into an exquisite ash coated log.

Godminster Vintage

This cheese is banging and a favourite among our staff, An organic creamy, vintage cheddar cheese made near Bruton in Somerset. Full flavoured and very delicious. It is covered in an attractive burgundy wax.

Bath Blue

A classic blue veined cheese made from organic cow's milk. Ripened in traditional stone built rooms for 8 to 10 weeks to give it a creamy blue veined taste.

Bruton Brie

This is lovely Brie made with Guernsey cows' milk. The taste is full and rich with subtle depths and flavours. As the cheese ripens the colour deepens the flavour becomes stronger and the cheese begins to 'run' like thick Jersey cream,

Digestif

Bens famous old fashioned – Oak smoked Buffalo Trace, angostura bitters, cherry £8

Espresso martini – Black cow vodka, Frangelico, espresso, Kahlua £10

Classic Negroni – Campari, gin, sweet vermouth £8

Coffee

Individual two cup cafetière, freshly ground & fair trade. Medium roasted, nutty flavour £3

Tea – Mr Miles loose leaf; English breakfast, earl grey, peppermint, camomile or ‘berry berry’ £3

Liqueur coffees; Irish, French, Cointreau, Baileys, Frangelico £6.50

Cognac and Brandy

Courvoisier VS	3.30
Remy Martin VSOP	4.00
Hennessy VS	3.90
Baron de Sigognac Armagnac 10yr	4
Berneroy Fine Aoc Calvados	4
Somerset cider brandy XO	6
Somerset cider brandy 10yr	7

Whisky

Famous Grouse	3.20 (Scotland)
Jamesons	3.40 (Ireland)
Tullamore Drew	3.50 (Ireland)
Jack Daniels	3.30 (U.S.A)
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Buffalo Trace	3.40 (U.S.A)
Canadian Club	3.30 (Canada)
Southern Comfort	3.20 (USA)
Woodford reserve	3.70 (USA)
Drambuie	4.00 (Scotland)
Nikka Coffee Whiskey	4.75 (Japan)
Jonnie Walker Blue label	10.00 (USA)

Single Malts

Peat Monster - Blended malt scotch, peaty & smoky	5.50
Auchentoshan - 10yr Lowland, dry & nutty	4
Talisker - 10yr Island, smoky & Balanced	3.70
Cragganmore 12yr Speyside - Light & Malty	4
Nikka Whiskey - Japan, Lively & peppery	4.75
Jura 18yr Island of Jura - Turkish delight & blackcurrant jam	7
Ardbeg 10 yr old – Peaty, Hickory & smokey	10
Highland Park 12 yr old Fresh, light & juicy	4.25
Dalwhinnie 12yr old, Oaty, sweet malt	4.00
Glenlivet 12yr Buttery, apricot, bright	4.25

Port

Taylor’s LBV 2014 - 5.50 100ml, (Btl 75cl) 40

Deep purple ruby colour. Nose of black woodland fruit, dark cherry and plum with some hint of exotic wood

Walter Hicks Western Hunt Ruby Port – 4.25 100ml, Btl (75cl) 30

Lush, ripe, full bodied port with soft tannins and fresh red berry flavours

Taylors 10 Year Tawny Port – 7.5 100ml, Btl (75cl) 50

Long and rich, little creamy.

Taylors 20 Year Tawny Port - 12 100ml, Btl (75cl) 75

Medium-bodied and silkily-textured, but rich and complex in flavour.