

DESSERT

V = Vegetarian | VE = Vegan | VEA = Vegan option available

LOTUS BISCOFF CHEESECAKE with Toffee Sauce	9
BLACKBERRY & APPLE CRUMBLE (VEA) with Custard or Vanilla Ice Cream	9.5
BANOFFEE PIE with Salted Caramel Sauce	9
SUNDAE Brownie & Sticky Toffee Pieces, Vanilla Ice Cream, Toffee Sauce, Whipped Cream	9
HOMEMADE STICKY TOFFEE PUDDING with Custard or Vanilla Ice Cream	8.5
HOMEMADE CHOCOLATE BROWNIE (VEA) with Vanilla Ice Cream – <i>Vegan Hazelnut & Almond Brownie available</i>	8.5
SELECTION OF ICE CREAM (VEA) Vanilla, Chocolate, Strawberry, Hazelnut (choice of 3 scoops) – <i>Vegan options; Vanilla, Chocolate Chip, Raspberry, Lemon Sorbet</i>	8
THE GEORGE CHEESE PLATE – 3 CHEESES FOR £10 4 CHEESES FOR £12 1. Birba Blue 2. Windrush Gloucestershire Soft Goats Cheese 3. Keens Somerset Cheddar 4. Yarlinton Cider Washed Soft Cheese All accompanied by: Fig Chutney, Toasted Sourdough & Crackers	

AFTER DINNER

LOCALLY ROASTED WOODEN HILL COFFEE

Americano	3.5
Cappuccino	4
Latte	4
Macchiato	4
Espresso single/double	3.25/4
Mocha	4
Flat White	4
Hot Chocolate	4
Babycino	2
Yorkshire Tea	3
Fresh Mint Tea	2
Flavoured Teapigs	3.5

PORT, DESSERT WINE & SHERRY

All served in 70ml measures

Ferreira Ruby Port	6.8
Ferrera Tawny Port	6.8
Morandé Late Harvest	6.8
Sauvignon Blanc	
Sherry Manzanilla Barbiana, B. Rodríguez La-Cave	6.8
Sherry Monteagudo Pedro Ximenez Delgado Zuleta	7.7
Hot Toddy – Famous Grouse	7.5
Whiskey, Honey, Lemon	
Irish Coffee – Jamesons, Fresh Cream, Fresh Coffee	7.5