

# HARE & HOUNDS

## PUDDING & AFTERS

### PUDDINGS

<b>Luxury damson &amp; blackberry trifle</b> , custard, whipped Calvados cream	6.95
<b>Sweet pastry Bakewell tart</b> , almond frangipane, mascarpone	6.95
<b>Sticky toffee pudding</b> , hot toffee sauce, & your choice of vanilla ice cream or clotted cream	6.95
<b>Baked apple &amp; blackberry crumble</b> , jug of vanilla custard	5.75
<b>Grosvenor Collection white chocolate bomb</b> ; blood orange sorbet, popping candy, honeycomb, toffee & brandy pouring sauce	7.50
<b>Artisan cheese</b> , spiced pear chutney, oat biscuits (per cheese) <i>Blue Monday, Wookey Hole cheddar, Somerset Brie</i>	4.50

### FORTIFIED WINE

<b>Muscat de Rivesaltes</b> , Domaine Lafage, France; 2017 125ml	7.00
<b>10yr Tawny Port</b> , Quinta do Vallado; 2018 125ml	9.00
<b>Petit Guiraud Sauternes</b> , Bordeaux; 2016 125ml	9.50

### HOT BEVERAGES

<b>Iron &amp; Fire coffee</b> , Espresso, Americano, Cappuccino, Flat White, Latte	From 2.10
<b>Joe's Teas</b> , Ever-So-English Breakfast, Decaffeinated, Earl of Grey, Queen of Green, Berry Best, Whiter than white, Feisty Turmeric, Proper Peppermint, Sweet Chamomile	2.45

### LIQUEUR COFFEE

<b>Irish</b> , 25ml Jamesons, espresso, brown sugar, double cream	7.00
<b>Baileys</b> , 25ml, espresso, double cream, chocolate dust	6.00
<b>Skye</b> , 25ml Drambuie, espresso, double cream	6.00

### SWEET DESSERT LIQUEURS

Baileys	2.50
Limoncello	2.50
Amaretto Disaronno	3.00

### WHISKEY

Jamesons Irish whisky	3.50
Aberfeldy 12YR	5.50
Hibiki Harmony	6.25
Yamazaki Distillers Reserve	6.25
Jack Daniels Single Barrel	4.35
Talisker 10YR	4.35
Macallan Gold Cask	5.35

### COGNAC

Remy Martin	4.50
Hennessy VSOP	4.10
Hennessy XO	15.00