



Puddings

Robata grilled pineapple (ve)	6.95
Coconut sorbet, passion fruit, lime, mint, pistachio praline	
S'mores to share (v)	8.95
Burnt marshmallows + caramel baked in a pan + chocolate biscuits	
Sticky date + toffee pudding (v)	6.50
Butterscotch sauce, pecans, rum + raisin ice cream (v)	
Nutella doughnuts (v)	6.95
Stout ice cream, hazelnut praline, honeycomb	
Montgomery Cheddar	6.95
Kraut relish, fig + walnut toast	
<i>Try this with our Butcombe Goram (Bristol's legendary giant) IPA 5%</i>	

Nearly Full?

The Whitmore chocolate box (v)	6.50
Affogato - vanilla ice cream, Illy coffee espresso, biscuit (v)	4.50
Summer affogato - Granny Gothard's strawberry sorbet, iced limoncello (v)	4.95

Food for thought (50p from every sale of these affogato's will be donated to The Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

After Dinner Drinks

Bailey's on ice	50ml	4.10
Amaretto on ice	25ml	4.20
Harvey's Sherry	50ml	3.90
Espresso Martini		8.00
Old Fashioned		8.50
Brandy Alexander		9.00
Taylor's Port	50ml	3.95
Remy VSOP	25ml	4.90

One of our favourites... Cotswolds Single Malt Whisky

The first whisky ever distilled in the Cotswolds, using 100% locally grown, malted barley and matured in bourbon barrels. Rich, fruity and sippable with notes of honey and Seville orange marmalade. Delicious!

Enjoy on its own over ice	25ml	5.00
Served long with Fever-Tree Ginger Ale		7.35

Ily Coffee, 'Classico' Blend

Vegan-friendly milks on request

Americano		2.60
Cappuccino		3.20
Latte		3.20
Flat white		3.00
Mocha		3.60
Espresso	Sgl 1.60	Db1 2.25
Hot chocolate		3.60
Hot chocolate deluxe		4.10

Canton Teas, Bristol (v)

English breakfast	2.50
Earl Grey	2.75
Peppermint	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Wild rooibos	2.75
Red berry and hibiscus	2.75
Chamomile	2.75