



PUDDING MENU

Through changing our menus with the seasons, we strive to serve you delicious food using the freshest ingredients. **That's the EPIC way**

PUDDING

3 Scoops of Homemade Ice Cream & Sorbets <small>V, GF</small>	£5.50
Vanilla Pod, Milk Chocolate, Toffee, Lime Sorbet, Pear Sorbet	
Iced Strawberry Parfait	£6.50
Macerated Strawberries, Shortbread	
Key Lime Eton Mess <small>GF</small>	£6.00
Sherbert & Lime Sorbet	
White & Dark Chocolate Mousse <small>GF</small>	£6.75
Truffles & Milk Chocolate Ice Cream	
Banoffee Tart	£6.50
Toffee Ice Cream	
Coconut Panna Cotta <small>GF, DF</small>	£6.00
Chilled Cherry Soup	

Selection of British Cheeses from the Trolley N
Chutney, Grapes & Celery, Crackers
Choice of 3 £8.00 | All 5 Cheeses to Share £13.50

HOT DRINKS

Americano	£2.75
Cappuccino	£2.75
Espresso	£2.75
Double Espresso	£3.00
Flat White	£2.75
Hazelnut / Caramel / Vanilla Latte	£3.00
Mocha	£3.00
Pot Of Tea	£2.25
Choice of Camomile, Earl Grey, Peppermint, Fresh Mint, Raspberry, Decaf	
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.00
Hot Chocolate	£3.00
Unicorn Hot Chocolate	£3.00
Babyccino	£1.00

DESSERT WINES

	100ml
Chateau Calabre, Semillon Doux <i>(Montravel, SW France)</i>	£5.65
Delicate sweet wine with sweet grapefruit character, good with fruit based desserts	
Nv Piquepoul Moelleux, Caves De Beauvignac <i>(Languedoc)</i>	£4.50
Rare sweeter version of Picpoul, late harvested but still fresh and elegant	

PORT

	50ml
Sandeman Founders Reserve Port	£2.75
Aged for five years, a very appealing smooth warming mature sweet Port	
Graham's Quinta dos Malvedos Vintage Port	£3.00
From one of the Douro's greatest vineyards: Luxurious & lusty, showing cassis & layers of black fruit & plum	
Dow's Crusted Port	£3.40
Crusted port is rarely seen nowadays & has all the character of a vintage port, but nearer the price of a ruby port!	
Sandeman 10 Year Old Tawny Port	£3.50
A vibrant premium aged wine with great combination of ripe cherries & mature intensity	
Dow's Quinta do Bomfim, Vintage Port, 2001	£4.60
Single vineyard vintage port from a top port house. Packed with juicy fruit flavours, peppery tannins, & a long slightly dry finish	
Churchill White Port	£3.00
Vibrant golden colour with grated nutmeg & eucalyptus on the nose. On the palate it is fresh & complex with a long peppery finish	

For any allergen information please contact a member of our team.
V Vegetarian | GF Gluten Free | N Contains Nuts

A 10% optional gratuity will be added to tables of eight or more.
This is distributed between the whole team. Thank You.