

WINTER PUDDINGS **Made in House*

Chocolate Coconut Tart & Berry Compote (vg/gf) £7.50

*** Lemon Crème Brûlée & Shortbread £7.50**

*** Warm Chocolate Brownie, Choc Sauce & Vanilla Ice Cream £7.75**

*** Baked Biscoff Cheesecake, Toffee Sauce & Vanilla Ice Cream £7.75**

*** Apple & Sultana Crumble *with* Custard or Cream or Vanilla Ice Cream £8.00**

*** Sticky Toffee Pudding *with* Custard or Cream or Vanilla Ice Cream £8.00**

*** Bakewell Tart *with* Custard or Cream or Vanilla Ice Cream £8.00**

South Street Artisan Ice Cream Sundae £7.50

(Ask your server for today's flavour combo)

South Street Café Ice Cream or Sorbet *with* Chocolate Hazelnut Wafer (vga/gfa)

Single Scoop £3.00 ~ Duo Scoop £5.25 ~ Trio Scoop £7.00

Trio of Cheese, Chutney & Crackers (gfa)

Single Portion £7.50 ~ To Share £13.00

TO FINISH

Chateau De Lavant Sauternes ~ 125 ml £8.50

This Sauternes has rich aromas of apricot honey and blossom

Bridges Golden Mist Botrytis Semillon ~ 125 ml £7.50

Luscious palate of peach and citrus flavours with botrytis sweetness

Fullers Late Harvest Port ~ 100ml £7.00

Taylors Old Tawny Port ~ 100ml £9.00

Liqueur Coffee ~ from £7.00

Please ask your server for our selection of hot drinks

**If you require information regarding the presence of allergens in any of our food or drink,
or if you have any special dietary requirements,
please inform your server before you place your order.**