



## Desserts

Crème Brulée, homemade shortbread   e, d, gfo	8
Chocolate brownie, chocolate sauce, Black Forest crunch ice cream   g, e, d	8
Custard tart with poached rhubarb   g, d, e	8
Apple crumble, crème Anglaise   d, vgo	8
Sticky toffee pudding, toffee sauce, clotted cream   g, e, d	8
New York style strawberry & elderflower cheesecake   g, d, e	8
Dolcetti Cirencester trio of ice creams & sorbets   d, vgo <i>Please ask your server for the flavours available</i>	6
Stratton House cheeseboard, three or five cheeses, quince jelly, homemade tomato chutney, artisan crackers   g, d, sp <i>For the cheese lovers please ask to see our full menu where you can make your own selection from our full range of individually chosen cheeses from local suppliers.</i>	11/15

### Fortified - 50ml

Bristol Sherry Cream	5
Cockburns LBV Port	4
Courvoisier VS Cognac	8.5
Courvoisier VSOP Cognac	14.4

### Speciality Coffee | 6

Baileys	50ml
Amaretto	25ml
Tia Maria	25ml
Irish (Jamesons)	25ml

Black coffee with your favourite liqueur, topped with double cream

### Dessert Wine

			Bottle
Floralis Moscatel Oro Catalunya, Spain	75 ml	4.6	31
Gonzalez Byass Nectar, Pedro Ximenez Dulce, Spain	50 ml	5	48

If you have any allergies or dietary requirements please speak to a member of staff

Gluten - g | Eggs - e | Soybeans - s | Peanuts - p | Nuts - n | Milk - d | Celery - cy | Mustard - md  
Sesame Seeds - ss | Sulphites - sp | Lupin - l | Vegetarian - v | Vegan - vg  
Gluten free option - gfo | Vegan option available - vgo