

# FOX AND HOUNDS PUDDINGS £6.95

Caramelised Bananas, warm brioche, toffee and walnut sauce,  
cinder toffee ice cream

Warm Treacle Tart with custard

Chocolate Pot with espresso Chantilly and amaretti

Lemon Posset, honey Madeleine, raspberry coulis

Twice Baked Lincolnshire Poacher Cheese Soufflé

**Traditional Pudding of the day £5.95**

## Homemade Ices:

Vanilla, Chocolate and Baileys, Cinder Toffee, Berry Sorbet

1 scoop £2.35    2 scoops £4.50    3 scoops £5.95

## Assiette of Puddings £14.95

(A little bit of everything – great for sharing!)

## English Cheese – £8.25

Harrogate Blue – a soft, creamy, blue veined cheese with a mellow blue flavour and a hint of pepper to finish.

Lincolnshire Poacher – an award-winning handmade cheese which is made from unpasteurised cow's milk

Wigmore – delicate and creamy made with ewes' milk, a gentle flavor and heavenly texture.

*For coffees and teas etc p.t.o*

## Pudding Wine

Tamar Ridge Riesling 2011, Australia  
£4.00 50ml Glass    £23.95 – Half Bottle

## Port

Penfolds Father 10 Year Old Aged Grand Tawny Port  
£6.00 50ml Glass  
Taylor LBV Port 2014  
£5.00 50ml Glass

## £2.95

Cafetiere Coffee: decaffeinated and regular  
Americano  
Cappuccino, Cafe Latte  
Single Espresso, Macchiato  
Mocha, Hot Chocolate

## £3.95

Flat White, Double Espresso

**Yorkshire Tea £2.20**

**Speciality Teas £2.45**

decaf, peppermint, chamomile, fruit and earl grey

**Liqueur Coffees £5.95**

(Brandy, Irish, Calypso, Baileys etc)