



PUDDINGS *Changing regularly, this online menu is intended as a guide only*

Locally made ice-creams (Bere Dairy, Portsmouth) **£4.95**
2 scoops: vanilla; butterscotch; coffee; maple & walnut; lemon curd

The Old Vine's vanilla cheesecake **£5.50**
With tangy raspberry coulis

Dessert wine pairing: Port Taylor's LBV 2004 (50ml) **£3.50**
Full-bodied and firm on the palate with a rich, fruity finish

Iced honey & hazelnut parfait **£5.25**
With chopped caramelised hazelnuts, served with cream

Home-made profiteroles filled with white chocolate & vanilla cream **£5.50**
Topped with dark chocolate sauce

Tiramisu: vanilla sponge with mascarpone cream, coffee & marsala **£5.50**
Served with cream

Home-made Madagascan vanilla & honey panna cotta **£5.50**
Smooth, set cream topped with berry glaze & fresh berries

Chocolate box: shortbread topped with dark chocolate & caramel mouse **£5.50**
Served with cream / ice-cream / custard

Butterscotch & treacle sponge pudding **£5.50**
Served with cream / ice-cream / custard

Banoffee cheesecake with cream **£5.50**
Made in-house to our own recipe, with fresh bananas and butterscotch sauce

Dessert wine pairing: Pedro Ximenez Triana NV (50ml) **£3.00**
A sensational alternative to port – dark and rich, with an intense aroma of raisins

Platter of artisan British cheeses **£7.50**
With grapes, celery, crackers and *the Real Jam and Chutney Company's* spicy apple chutney. Today's cheese selection:

Black Bomber (Snowdonia Cheese Company): tangy, creamy Welsh cheddar
Waterloo (Village Maid Cheese, Berkshire): soft cow's milk, similar to Camembert
Barkham Blue (Two Hoots Cheeses, Berkshire): buttery, soft, mild blue

HOT BEVERAGES

AMERICANO / SINGLE ESPRESSO	£2.20
DOUBLE ESPRESSO	£2.40
CAPPUCCINO / LATTE	£2.50
LIQUEUR COFFEE	£5.50

Freshly made espresso coffee blended with a 25ml shot of either Tia Maria, Courvoisier brandy, Baileys or Jamesons Irish whisky, topped with chilled double cream

All coffees are available regular or decaf, with or without cold / hot milk

TWININGS TEAS **£2.00**

Choose from a pot of English breakfast; Earl Grey; mint; green; or camomile tea

SWEET & FORTIFIED WINES, DIGESTIFS

PORT FONSECA BIN 27 NV **(50ML) £2.95**

DOURO, PORTUGAL 20% ABV

Velvety rich, luscious black fruit and chocolate flavours. A touch of sweetness makes this the perfect partner for a cheese platter

PORT TAYLOR'S LBV 2004 **(50ML) £3.50**

DOURO, PORTUGAL 20% ABV

Full-bodied and firm on the palate with a rich, fruity finish. Try this with dark chocolate puddings for a match made in heaven

DESSERT WINE: PEDRO XIMENEZ TRIANA NV **(50ML) £3.00**

SPAIN 17% ABV

A sensational alternative to port – dark and rich, with an intense aroma of raisins. Particularly good with cheesecake of any kind!

DESSERT WINE: MADEIRA H&H 5YR FULL RICH **(50ML) £3.50**

MADEIRA, PORTUGAL 19% ABV

Decadent and delicious! Deep tawny colour, luscious and full in the mouth, with gloriously persistent flavours of hazelnut and toffee, and a citrusy finish

CALVADOS BOULARD GRANDE SOLAGE **(25ML) £3.65**

PAYS D'AUGE, FRANCE 40% ABV

Smooth, rich and fruity, this delicious apple brandy is a blend of eaux-de-vie of between 3 and 5 years age, with a wonderfully fresh palate and soft vanilla hints

COGNAC PALE & DRY GRANDE CHAMPAGNE XO DELAMAIN **(25ML) £5.50**

CHAMPAGNE, FRANCE 40% ABV

Delamain is one of the last family-owned Cognac houses. This is a beautiful old cognac made using the best eaux-de-vie from the Grande Champagne region – powerful, mellow and subtle, all at the same time. A heroic after-dinner treat
