

No 3 Dessert Menu

Elderflower Crème Brulee

Crème brulee with fresh vanilla seeds, elderflower and caramel glaze 6.50

No 3 treacle sponge

A light vanilla sponge topped with golden syrup, Vanilla ice cream 6.50

Rhubarb & custard fool

Local rhubarb compot & ginger short bread crumble 6.50

Salted Caramel & pecan slice

Cornish clotted cream 6.50

Iced chocolate honeycomb parfait

Iced honey parfait with crisp chocolate honeycomb 6.50

No 3 Cheese Board

A selection of British & European cheeses, grapes, chutney & biscuits 7.95

Please turn over to see our list of pudding wine and tea & coffee menu

Pudding Wine

Brown Brothers Late Harvest Orange 16.50

Muscat and Flora, Victoria, Australia

A unique dessert wine made from a rare blend of two grape varieties grown in Victoria. It has a wonderfully light, floral aroma and sweet, grapey palate.

Caronnelles Sauternes, Lucien Lurton et Fils, France 18.00

An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.

Tea & Coffee

Locally roasted James Gourmet Coffee

Cappuccino 3.25

Café latte 3.25

Espresso 2.95

Americano 3.25

Hot Chocolate 3.25

Liqueur coffee 6.95 Jamesons, Tia Maria, Baileys or Kahlua

Artisan tea leaves from the Bristol Tea Company

English Breakfast 2.50

Silver Green tea 2.50

Earl Grey 2.50

Lapsang Souchong 2.50

Camomile Flowers 2.50

Peppermint tea 2.50