

The logo consists of the text 'N03' in a bold, yellow, sans-serif font. The '0' is stylized with a horizontal bar through its center. The background is a dark blue rectangle.

DESSERT MENU

All dessert £9.25 / Cheese board £12.95

Forest fruits & hazelnut choux bun

Chocolate hazelnut mousse, berry compote, raspberry sorbet

Lemon drizzle and poppy seed torte

Lemon thyme and mascarpone cream, Marshfield lemon sorbet

Deconstructed treacle tart

Glazed puff pastry shards, douglas fir pine treacle curd, crème fraiche mousse, vanilla ice cream

Rice pudding

Warm Madagascan vanilla bean rice pudding, caramelized apple and pear served with honeycomb ice cream

Cheese & crackers

Selection of local cheeses with homemade chutney and crackers

Angiddy, Chepstow, award winning mould ripened mild soft cheese made from Jersey cow milk

Stinking Bishop, Dymock, perry washed rind soft cheese with a distinctive smell

Worcester Gold, Worcester, rich and creamy extra mature cows milk cheddar

Blue Monk, Hereford, creamy and sweet blue with a lovely tang

NO3 DESSERT SHOTS

All shots £4.50

Jam Doughnut	After 8	Apple Jack	Bubble gum
Chambord, cream, sugar	Baileys, Kahlua, crème de menthe	Apple vodka, Jack Daniels, vanilla	Baileys, Banana, blue curacao

DESSERT WINE

Boschendal Vin d'Or 37.5cl Bottle 20.95 125ml glass 7.95

South Africa

Natural sweet aromas of tropical fruit, honeysuckle & tangerine fruit core & an explosion of kumquat finishing with a fresh citrus zest

TEA & COFFEE

Locally roasted James Gourmet Coffee

Cappuccino	4.25	
Café latte	4.25	
Espresso	3.50	
Americano	3.95	
Hot Chocolate	4.25	
Liqueur coffee	7.95	Jamesons, Tia Maria, Baileys or Kahlua

Artisan tea leaves from the Bristol Tea Company

English Breakfast	3.95	Lapsang Souchong	3.95
Camomile Flowers	3.95	Silver Green tea	3.95
Peppermint tea	3.95	Earl Grey	3.95