

The Mason Arms

S O U T H L E I G H

PUDDING

white chocolate cheesecake, berry compote 7.5

sticky toffee pudding, clotted cream vanilla ice cream 7.5

dark chocolate ganache, honeycomb, toasted hazelnuts 7.5 *VG, GF*

ice cream & sorbets - 3 scoops 6.5 *GF*

cheeseboard 10

wookey hole cheddar, oxford blue, somerset brie, spiced plum chutney & biscuits

AFTER-DINNER COCKTAILS

espresso martini 10

vodka, espresso, coffee liqueur, frangelico (*contains nuts*)

apple & cinnamon sour 12

vodka, apple liqueur, cinnamon, lemon, egg white

cotswold martini 12

cotswold whisky, brandy, triple sec, caramel

DIGESTIF

cognac, courvoisier vs 6/9

port, calem, late bottled vintage 5/8

dessert wine, moscatel, bodegas ochoa, spain 5.5/8.5

TEA & COFFEE

coffee served with a double shot

cappuccino / latte / flat white 3.2 // mocha 3.5

americano, macchiato 2.8 // espresso 2.5

soya, oat milk +0.5 // + caramel/cinnamon syrup +0.5

pot of loose leaf tea 3

*english breakfast, earl grey, red berry, lemon & ginger,
green, peppermint, chamomile*

hot chocolate - 3