

DESSERT MENU

All at 8.35

Chocolate fudge brownie, salted caramel ice cream, macerated cherries

Lemon meringue cheesecake, raspberry compote

Blackcurrant & amaretti biscuit trifle

Rhubarb & apple crumble, ginger crème anglaise

Ice Cream (3 scoops) Choose from a selection of:

Vanilla, Belgian Chocolate, Strawberry, Salted Caramel, Pistachio, Banana Butterscotch

Sorbet (3 scoops)

Lemon, Mango, Raspberry, Orange

Mini dessert, served with tea or coffee 6.90

Choice of either chocolate brownie or Blackcurrant trifle with any coffee or tea of your choice

Affogato (with Amaretto liquor - £9.85) 5.95

Single scoop of vanilla ice cream topped with an espresso shot

Coupe Colonel 8.50

Single scoop of lemon sorbet topped with a single shot of Grey Goose vodka

British Farm House Cheeses 10.85

Mayfield (East Sussex) - pasteurised cow's milk.

A semi hard cheese with a creamy, sweet, nutty flavour Aged for 5-7 months. Similar in style to Emmental.

Rosary Ash Goats Cheese (Wiltshire) - pasteurised goat's milk.

Rolled in in ash, this is a smooth but firm matured goats cheese. The ash is made from purified burnt coconut shells.

Blue Monday (Yorkshire) - pasteurised cow's milk.

This cheese is developed by Alex James of "Blur" fame. It has a spicy, steely & sweet flavour.

Dessert Wine

Late Harvest Montes 2015, Gewürztraminer, botrytised grapes, Chile

Glass (10cl) Bot (37.5cl)

8.00 28.00

Noble Riesling 2017, Framingham, Marlborough, New Zealand

11.00 38.00

Sauternes 2015, Château Laville, Bordeaux, France

11.75 40.00

Port & Sherry

Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal

Glass (10cl) Bot (75cl)

6.85 46.00

10 year old Tawny Port NV, Sandeman, Douro, Portugal

8.60 59.00

Warre's Vintage Port 2004, Quinta Da Cavadinha, Douro, Portugal

13.85 99.00

Fino Sherry « Inocente » NV, Valdespino, Andalucia, Spain

6.00 40.00

Amontillado Sherry « Tio Diego » NV, Valdespino, Andalucia, Spain

6.50 45.00

Malt Whiskys

Glenfiddich 9.25

Glenmorangie 9.50

Glenlivet (18 years) 10.50

Talisker 10.25

Laphroaig 10.25

Macallan 12.85

Oban 12.95

Lagavulin 14.00

Brandies & Cognacs

Janneau Armagnac 8.25

Daron Fine Calvados 8.25

Martell 8.75

Hennessy 9.25

Remy Martin 9.95

Bache Gabrielsen V.S.O.P. 9.95

Hennessy X.O. 35.00

Tea & coffee selection

English Breakfast, Earl Grey Tea, Camomile 3.25

Fresh Mint, Green Tea, Fresh Ginger Tea 4.35

Espresso, Americano 3.25

Cappuccino, Flat White, Latte, Double Espresso 3.75

Should you have a food allergy please advise the waiting staff.

Menus detailing allergens are available upon request.

Whilst every effort is made to be extremely careful, we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.

A discretionary 12.5% service charge will be added to your bill

Our spirit measures are 50ml, 25ml measures are available on request