

DESSERT MENU

All at 8.65

Chocolate fudge brownie, banana & butterscotch ice cream, pecan nuts

Salted caramel tart, honeycomb, vanilla ice cream

Baked Mango cheesecake, tropical fruit salsa

Apple tart tatin, coconut ice cream

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

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

Sorbet (3 scoops)

Lemon, Mango, Raspberry, Orange

Mini dessert, served with tea or coffee 7.25

Choice of either chocolate brownie, salted caramel tart or mango cheesecake with any coffee or tea of your choice

Affogato (with Amaretto liquor - £10.50) 6.25

Single scoop of vanilla ice cream topped with an espresso shot

Coupe Colonel 8.85

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

British Farm House Cheeses 11.50

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

	Glass (10cl)	Bot (37.5cl)
Late Harvest Montes 2015, Gewürztraminer, botrytised grapes, Chile	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

	Glass (10cl)	Bot (75cl)
Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal	6.85	46.00
10 year old Tawny Port NV, Sandeman, Douro, Portugal	8.60	59.00
Vau Vintage Porto 1999, Sandeman, 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 VSOP Armagnac	13.25
Daron Fine Calvados	12.95
Martell VS	9.50
Hennessy VSOP Cognac	9.25
Remy Martin	11.50
Hennessy X.O. Cognac	40.00

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