

DESSERT MENU

All at 8.25

Chocolate fudge brownie, crème anglaise ice cream, pecan brittle

Raspberry crème brulee

Lemon & ginger cheesecake, macerated blackberries

Red wine poached pear frangipane tart, chocolate sauce, pistachio ice cream

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

Vanilla, Belgian Chocolate, Strawberry, Salted Caramel, Rum & Raisin, Pistachio

Sorbet (3 scoops)

Lemon, Mango, Raspberry

Mini dessert, served with tea or coffee

6.90

Choice of either chocolate brownie, lemon & ginger cheesecake or frangipane tart with any coffee or tea of your choice

Affogato (with Amaretto liquor - £9.95)

5.95

Single scoop of vanilla ice cream topped with an espresso shot

British Farm House Cheeses

10.65

Caerphilly Gorwydd (Somerset) - unpasteurised cow's milk.

An 3-4 month aged cows milk cheese with a firm centre that gives a lemony flavour. Whilst the outer layers provide a creamy, earthy mushroom flavour

Golden Cross (East Sussex) - unpasteurised goat's milk.

An ash rolled ripened goats cheese that is matured to develop a complex, yet subtle flavour.

Barkham Blue (Berkshire) - pasteurised cow's milk.

A very distinctive blue with a rustic rind & a deep yellow moist interior. The cheese gives of a smooth, buttery flavour.

Dessert Wine

Late Harvest Semillon 2013, Valentina Bianchi, Mendoza, Argentina

Glass (10cl)

8.50

Bot (37.5cl)

29.50

Noble Riesling 2017, Framingham, Marlborough, New Zealand

11.25

39.00

Sauternes 2014, Château d'Arche, La Perle d'Arche, Gironde, France

42.00

Port

Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal

Glass (10cl)

6.25

Bot (75cl)

41.00

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

7.85

52.00

Vau Vintage Port 1999, Sandeman, Douro, Portugal

57.00

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

6.25

41.00

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

7.00

46.00

Malt Whiskys

Glenfiddich 9.50

Glenmorangie 10.00

Talisker 11.00

Laphroaig 11.00

Macallan 13.25

Oban 13.50

Lagavulin 13.75

Glenlivet (18 years) 15.00

Brandies & Cognacs

Janneau Armagnac 8.95

Daron Fine Calvados 8.95

Martell VS Cognac 9.50

Remy Martin 11.00

Hennessy XO Cognac 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