

DESSERT MENU

All at 8.35

Chocolate fudge brownie, salted caramel ice cream, macerated cherries

Ginger poached pear frangipane tart, chocolate Sauce, clotted cream

Yoghurt & buttermilk panna cotta, autumn berry compote

Brioche bread & butter pudding, cinnamon 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 Pear tart 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

	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
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