

DESSERT MENU

All at 7.90

Chocolate fudge brownie, crème anglaise ice cream, pecan brittle

The “Enterprise” tiramisu

Pear & blackberry crumble, cinnamon anglaise, pistachio ice cream

Banoffee pie, chocolate sauce & salted caramel popcorn

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

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

Sorbet (3 scoops)

Lemon, Mango, Raspberry, Mango yoghurt

Mini dessert, served with tea or coffee

6.75

Choice of either chocolate brownie or banoffee pie with any coffee or tea of your choice

Affogato (with Amaretto liquor - £9.90)

5.90

Single scoop of vanilla ice cream topped with an espresso shot

British Farm House Cheeses

10.35

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.

Innes Bosworth Goats Cheese (Staffordshire) - unpasteurised goat’s milk.

Rolled in salted ash this is a smooth, but firm, matured goats cheese with earthy flavours & a fudgy texture.

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 Semillon 2013, Valentina Bianchi, Mendoza, Argentina

Glass (10cl)

Bot (37.5cl)

8.00

28.00

Chateau Loupiac Gaudit 2015, Bordeaux, France

9.00

30.00

Noble Riesling 2017, Framingham, Marlborough, New Zealand

11.00

38.00

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

40.00

Port

Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal

Glass (10cl)

Bot (75cl)

6.00

40.00

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

7.00

50.00

Vau Vintage Port 1999, Sandeman, Douro, Portugal

55.00

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 (12 years) 9.50

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

Bache Gabrielsen XO 13.75

Bache Gabrielsen 1992 32.00

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