

DESSERT MENU

All at 11.25

Strawberry millefeuille, strawberry ice cream

Lemon meringue shortbread, summer berries

Chocolate & pecan brownie, vanilla ice cream

Salted creme caramel

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

Vanilla, Belgian Chocolate, Strawberry, Salted Caramel, Pistachio, Banoffee Pie,

Lemon sorbet, Mango sorbet, Raspberry sorbet

Mini chocolate brownie or strawberry millefeuille served with tea or coffee 8.75

Affogato (with Amaretto liquor - £11.95) 8.25

Single scoop of vanilla ice cream topped with an espresso shot

Coupe Colonel 11.25

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

British Farm House Cheeses 14.50

Isle of Mull Cheddar (Isle of Mull, Scotland) - unpasteurised cow's milk.

A rich, savoury & salty cheddar with an earthy edge. The cows are fed on the grain husks from the nearby Tobermory whisky distillery as well as the Islands lush grass. Matured for up to 18 months.

Ashlynn Goat's (Worcestershire, England) - pasteurised goat's milk.

An ash coated goats cheese providing a monochrome appearance. The cheese has a buttery richness pierced with a lemony sharpness & a touch of spice. The cheese becomes creamier & runnier as it matures.

Harrogate Blue (Yorkshire, England) - pasteurised cow's milk.

A gentle blue cheese with a golden body laced with blue veins. The cheese has a good balance of creaminess & blue tang with a hint of pepper.

Dessert Wine

	Glass (10cl)	Bot (37.5cl)
Petit Manseng 2021, Domaine Cauhapé 'Ballet d'Octobre' Jurançon, France	9.50	34.00
Noble Riesling 2022, Framingham, Marlborough, New Zealand	12.50	40.50
Sauternes 2022, Château Laville, Bordeaux, France	13.00	43.50

Port & Sherry

	Glass (10cl)	Bot (75cl)
Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal	7.25	48.00
10-year-old Tawny Port NV, Sandeman, Douro, Portugal	9.25	61.00
Vau Vintage Porto 2000, Sandeman, Douro, Portugal	14.25	102.00
Fino Sherry « Inocente » NV, Valdespino, Andalucia, Spain	7.00	43.00
Amontillado Sherry « Tio Diego » NV, Valdespino, Andalucia, Spain	7.85	47.50

Malt Whiskys

Glenfiddich 12yrs	11.75
Glenmorangie 10yrs	12.50
Talisker 10yrs	13.25
Laphroaig 10yrs	13.25
Macallan 12yrs	14.25
Lagavulin 16yrs	20.00
Oban 14yrs	20.25

Brandies & Cognacs

Janneau VSOP Armagnac	15.00
Berneroy VSOP Calvados	14.00
Martell VS	12.95
Hennessy VSOP Cognac	12.75
Remy Martin	14.00
Hennessy X.O. Cognac	44.00

Tea & coffee selection

English Breakfast, Earl Grey Tea, Camomile	4.00
Fresh Mint, Green Tea, Fresh Ginger Tea	4.65
Espresso	4.00
Cappuccino, Flat White, Latte, Double Espresso	4.65

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