

D E S S E R T S

P U D D I N G S & P A I R I N G S

Soft Meringue, White Peach, Raspberry & Elderflower 2016 Tokaji Royal Late Harvest - Hungary	9.50 15.00
Chocolate Mousse, Hazelnut, Cherry, Salted Caramel Cream Colheita 1996 Vintage Barros – Portugal	9.50 13.00
Sicilian Citrus Sorbet, Warm Orange Cake 2011 Chateau Laville Jean-Christoph Barbe - Sauternes	9.00 15.00
Summer Pudding, Amaretto Cream 2015 Passito Liquoroso Di Pantelleria Pellegrino - Italy	9.50 15.00
Japanese Cheesecake, Orange & Apricot Dartmoor Ripple	9.00 16.00
Affogato, Ristretto, Vanilla Ice Cream, Amaretti Biscuit Negroni Spritz	9.00 16.00
Crème Brûlée 2014 Gaillac Renaissance, Domain Rotier - Gaillac	9.00 17.00
Gariguettes Strawberries & Cream Army & Navy	9.50 14.00

C H E E S E S

Banyuls Soaked Crozier Blue	9.00
Gubbeen	9.50
Colston Bassett Stilton	9.50
Montgomery Cheddar	9.00
Oyster Stout Rarebit	8.50
Wigmore	9.00
Dorstone	9.00
Selection of Five Cheeses	14.50
Port Barros 10 Yr, Tawny Port - Portugal Colheita 1996 Vintage Barros – Portugal	13.00 15.00

For food allergies and intolerances please alert your server. A discretionary 12.5% service charge will be added to your bill. Cover charge £2.00pp. Prices VAT inclusive.