

Desserts

Traditional Vanilla Crème Brûlée
flavoured with Grand Marnier
Morello Cherries and Amaretti Biscuits
9.00

Sticky Toffee and Date Pudding
Butterscotch Sauce and Vanilla Ice Cream
8.50

Baked Belgian Chocolate Fondant
Honeycomb Ice Cream and Almond Praline
Raspberry Coulis
9.50

Affogato
Vanilla Ice Cream with a Shot of Espresso
6.00
(add Amaretto or Baileys Liqueur +1.50)

Dark Belgian Chocolate Brownie
Banoffee Ice Cream and Caramel Popcorn
8.00

Selection of British Artisan Cheeses
Spiced Tomato Chutney
Celery, Grapes and assorted Biscuits
Three Cheeses – 9.00 Five Cheeses – 12.00

DESSERT WINE & PORT

50ml

Chateau Doisy Vedrines, Sauternes, Bordeaux, France
Rich, intense, such a good & true to style top Sauternes. 5
6.00
½ Bottle 30.00

Pfeiffer Rutherglen Muscat, Australia
Deep amber with floral aromas of crushed rose petal, lavender and
orange blossom as well as muscavado sugar. 5+
6.50
½ Bottle 33.00

Casa Silva Semillon Gewurztraminer, Chile
Whilst sweet, the clean acidity lifts this spicy & aromatic wine. 4
5.00
½ Litre Bottle 35.00

Porto Alegre Ruby Port, Portugal
Fruit laden & generous, yet not too sweet & spirit.
4.50
Bottle 35.00

Taylors Late Bottle Vintage, Portugal 2017
Complex sun-drenched fruit benefitting from extra bottle aging.
5.00
Bottle 45.00

Pocas 10 year old Tawny, Portugal
Hint of Molasses, gentle spirit & toffee notes.
6.00
Bottle 65.00

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.