



DESSERTS

CERRY CHOCOLATE BROWNIE (v) cherry pâte de fruits, chocolate tuile & cherry sorbet	8.00
LEMON MERINGUE PIE (v) candied lemon & crème fraîche sorbet	8.50
PINEAPPLE TARTE TATIN (pb) tropical salsa & coconut sorbet	8.00
SUMMER BERRY ETON MESS (v)	8.00
FROZEN PISTACHIO NOUGAT (v/gf/n) macerated raspberries & raspberry sorbet	8.90
CHEESEBOARD (v/gf*) A selection of 5 cheeses, watermelon, celery, grapes & biscuits	12.90

Children's desserts available, please ask your server

(v) VEGETARIAN - (gf) GLUTEN FREE - (pb) PLANT BASED - (*) CAN BE MADE

Please advise your server of any dietary requirements.

VAT is included at the standard rate.

AFTER DINNER DRINKS

DESSERT WINE

125ml bottle

LATE HARVEST MOSCATO D'ASTI "PALAZZINA"

6.90 19.00

Piedmonte, Italy

(37.5 cl)

A beautifully balanced dessert wine citrus and honey characters and a lingering zesty finish.

CADILLAC, CHÂTEAU HAUT MOULEYRE

7.90 21.50

Bordeaux, France

(50 cl)

Gold colour with grey shades. Spicy floral nose, Mouth full, balanced, persistent with notes of confit oranges.

BOTRYTIS RIESLING "NECTARIA", TORRES

8.90 25.00

Curicó Valley, Chile

(37.5 cl)

The sweetness of Chile is concentrated into this exclusive and pioneering natural sweet wine.

PORT

GRAHAM'S "SIX GRAPES' PORT Douro, Portugal

7.25 42.50

Aromas of blackberry and cassis with hints of mint and eucalyptus, ending on a note of tar and spice.

(750 cl)

GRAHAM'S 10 Y.O TAWNY PORT Douro, Portugal

8.50 49.50

Almond and hazelnut aromas combined with notes of honey and figs. with a long, luscious caramel-flavoured finish.

(750 cl)

WHISKY

25ml

Bulleit Bourbon

4.50

Monkey Shoulder

6.00

Glenfiddich

5.00

Oban 14

6.50

Bowmore No.1

5.50

Laphroaig 10

5.50

COFFEE

Espresso

2.85

Americano

3.00

Cappuccino

3.30

Latte

3.50

Liqueur coffee

8.25

Mocha/Hot chocolate

4.00

Tea- Ask about our selection

2.75