



PUDDINGS

VANILLA CRÈME BRULE, <i>shortbread</i>	£9.5
STICKY TOFFEE PUDDING, <i>vanilla ice cream</i>	£9.5
LEMON TART, FRESH <i>raspberry, Chantilly cream</i>	£9.5
ICE CREAMS & SORBETS *	£3 <i>(per scoop)</i>
CHEESEBOARD, <i>crackers, quince jelly, seasonal fruits</i>	£12

Vg – vegan

Gf – gluten free

*Available gluten free

ESPRESSO MARTINI, <i>Vodka, Kahlua, Mozzo espresso</i>	£11
--	-----

A small selection of our most popular dessert wines, ports and digestifs (please ask for our drinks menu for the full range):

Dessert Wines (75 ml)

MOSCATO D'ASTI, <i>Vietti Cascinetta, Italy</i>	£7.5
SAUTERNES, <i>Petit Guiraud, 2016, France</i>	£12
ROYAL TOKAJI, <i>Late Harvest, 2017, Hungary</i>	£12
NICOLIS RECIOTO, <i>della Valpolicella, 2017, Italy</i>	£15

Sherry and Port (75ml)

TAWNY PORT, <i>10 years old</i>	£8.5
TAWNY PORT, <i>20 years old</i>	£13
QUINTA DO VALLADO LBV PORT 2016	£13

Digestif (25ml)

GRAPPA

PILZER TRAMINER	£6.50
BEPI TOSOLINI DI MOSCATO	£6.50
ALLEGRIINI	£8.50

BRANDY & COGNAC

BARON DE SIGOGNAC VSOP ARMAGNAC	£6
PERE MAGLOIRE XO	£12
DELAMAIN PALE AND DRY XO	£13
HENNESSY XO	£20

Please advise a member of our team when ordering of any dietary requirements or allergens