

DESSERT MENU

Our dessert menu changes daily, due to the availability of seasonal produce.

Apple & stem ginger crumble, dark rum custard	6.50
Honeycomb ice cream, lemon curd	6.25
Roasted strawberry mousse, strawberry ice cream	6.95
Chocolate orange tart, cardamom ice cream	6.50
Sticky toffee pudding, vanilla ice cream, crunchy nougatine	5.75
Baked vanilla cheesecake with sugar-roasted plums	6.00
Selection of homemade ice creams & sorbets	5.75
Selection of British cheese	8.90
Homemade peppermint truffles & coffee or tea.	3.50
PUDDING WINE	4.50/04.45
PUDDING WINE Clos Dady, Sauternes, France 2010	4.50/21.45
	4.50/21.45
Clos Dady, Sauternes, France 2010	
Clos Dady, Sauternes, France 2010PORT	4.50/17.00
Clos Dady, Sauternes, France 2010 PORT Quinta do Crasto LBV 2007 Warres Otima 10 year old Tawny BRANDY & COGNAC	4.50/17.00 7.50
Clos Dady, Sauternes, France 2010 PORT Quinta do Crasto LBV 2007 Warres Otima 10 year old Tawny BRANDY & COGNAC Hine Rare	4.50/17.00 7.50
Clos Dady, Sauternes, France 2010 PORT Quinta do Crasto LBV 2007 Warres Otima 10 year old Tawny BRANDY & COGNAC Hine Rare Martell XO	4.50/17.00 7.50 5.50 8.00
Clos Dady, Sauternes, France 2010 PORT Quinta do Crasto LBV 2007 Warres Otima 10 year old Tawny BRANDY & COGNAC Hine Rare	4.50/17.00 7.50 5.50 5.00

A discretionary service charge of 12.5% will be added to your bill All dishes are made in an environment in which nuts are used We do not knowingly use GM foods