



Dessert wines & port...100ml measures

Mad Tokaji late harvest, Hungary	
Peach, honey & orange	£6.50
Sauternes Château Baulac, France	
Candied fruit, mango & honey	£10.50
Chambers Rosewood Rutherglen Muscat, Australia	
Caramel, dried fruit & raisin	£11.00
Greywacke pinot gris, New Zealand	
Flavours of poached quince & fruits	£14.75
Poças Late Bottled Vintage Port, Portugal	
Rich Soft flavours, prunes & acidity	£6.50
Poças 10 year old tawny Port, Portugal	
Fresh fruits, almond & dried plum	£7.25
Poças 10 year old white port, Portugal	
Golden colour, almond, cherries & chocolate	£7.95

Something to finish...

Raspberry parfait - white chocolate, honeycomb & pistachio	£9
Dark chocolate & stem ginger mousse - Jamaican ginger cake ice cream	£9
Strawberry & meringue - balsamic, black pepper & strawberry sorbet (V)	£9
Honey roasted peaches - blood peach, pomegranate & vanilla labneh (V)	£8
Cherry bakewell - toasted almond, morello & kirsch sorbet (V/E)	£8

Ice cream & sorbet...

Please ask for our selection of homemade ice creams & sorbets (V)	£6
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Cheese platter...

Selection of artisan cheeses - chefs apple chutney, croutes & crackers (V)	£12
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Please inform a member of staff of any allergies or dietary requirements

(V/E) - vegan, please note dishes may be altered for a vegan diet, the chefs will do their very best to accommodate