



Dessert wines & port...100ml measures

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| <b>Côteaux de Layon Baumard, France</b>               |        |
| Pure fruit freshness, hints of lime                   | £8.75  |
| <b>Sauternes Château Baulac, France</b>               |        |
| Candied fruit, mango & honey                          | £10.50 |
| <b>Chambers Rosewood Rutherglen Muscat, Australia</b> |        |
| Caramel, dried fruit & raisin                         | £11.00 |
| <b>Greywacke pinot gris, New Zealand</b>              |        |
| Flavours of poached quince & fruits                   | £14.75 |
| <b>Poças Late Bottled Vintage Port, Portugal</b>      |        |
| Rich Soft flavours, prunes & acidity                  | £6.50  |
| <b>Poças 10 year old tawny Port, Portugal</b>         |        |
| Fresh fruits, almond & dried plum                     | £7.25  |
| <b>Poças 10 year old white port, Portugal</b>         |        |
| Golden colour, almond, cherries & chocolate           | £7.95  |

**Something to finish...**

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| Mille-feuille - caramelised apple & bee pollen yoghurt sorbet (V)       | £9  |
| Dark chocolate & hazelnut - caramel & burnt milk ice cream              | £10 |
| Rhubarb & custard - vanilla short bread, blood orange & white chocolate | £10 |
| Warm treacle tart - clotted cream ice cream (V)                         | £8  |
| Rum glazed pineapple - coconut, puffed rice & passion fruit sorbet (VE) | £8  |

**Ice cream & sorbet...**

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

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

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