



## Dessert Menu

***Why not add an extra glass of something sweet to go with it?  
We have recommended the perfect one with each pudding below  
or try a boozy pudding instead.***

Rhubarb crème brûlée, ginger crunch sable £7

***2018 Sauternes Les Garonelles, Lucien Lurton 125ml £10.50 37.5cl bottle £31***

Iced peanut butter parfait, Granny Smith sorbet, salted caramel popcorn £7.50

***2019 Moscato d'Asti, Moncucco DOCG, Fontanafredda***

***125ml glass £8 37.5cl bottle £23.50***

Chocolate pavé, honeycomb, raspberries £8

***2018 Late Harvest Tokaji Katinka, Patricius 125ml £12.90***

Sticky banoffee pudding, salted toffee sauce, banana ice cream £7.50

***2019 Yealands Estate Winemakers Reserve Noble Riesling, Yealands 125ml £11.20***

British cheese selection, chutney, crackers, grapes £9.50

***2015 LBV Port, Quinta do Crasto 50ml £4***

Selection of ice creams and sorbets £6

Homemade chocolate truffles £4

### **AFTER DINNER COCKTAILS & DRINKS**

Espresso martini £9

Salt caramel espresso martini £9

Brandy Alexander £8.50

Liquor coffees from £8

Baileys hot chocolate £9

Our food and drink are prepared in food areas where cross contamination may occur, and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering.