

PUDDINGS

Lemon tart, clotted cream	£6.50
<i>Pair with Sauternes, Chateau Delmond, 2013, France</i>	
Strawberry & Raspberry Eton mess, Italian meringue	£7.00
<i>Pair with Sauternes, Chateau Delmond, 2013, France</i>	
Forced Rhubarb & Bramley apple crumble, custard	£7.00
<i>Pair with Chateau Simon, Sauternes, 2014, France</i>	
Sticky toffee pudding, clotted cream, butter scotch sauce	£7.00
<i>Pair with Les Pins, Chateau Tirecul, La Graviere, Monbazillac, 2015, France</i>	
British cheese board, spiced Williams pear chutney, grapes, water biscuits	£12.50
<i>Pair with Sandeman LBV, Portugal / Soave Recioto di Soave, Corte del Sole, Veneto, 2014 Italy</i>	
Selection of ice creams and sorbets	1 scoop £2.50 2 scoops £4.50 3 scoops £6.50

AFTER DINNER DRINKS

Belvedere Espresso Martini	£12.50
Moët & Chandon, Imperial, NV	£10.30

SWEET & FORTIFIED WINES

	50ml	100ml	Bottle
Les Pins, Chateau Tirecul, La Graviere, Monbazillac, 2015, France	£7.00		£35.00
Chateau Simon, Sauternes, 2014, France	£9.00	£29.00	£49.00
Soave Recioto di Soave, Corte del Sole, Veneto, 2014 Italy	£8.50		£40.00
Sauternes, Chateau Delmond, 2013, France (750ml)	£7.50		£49.00
Von Buhl Forster Ungeheuer Riesling Auslese, Pfalz, 2015, Germany			£50.00
Dulce, Monastrell, D.O Yecla, 2013, Spain	£7.25		£34.00
Sandeman LBV, Portugal	£5.50		£29.00
Pedro Ximénez, Candado, Valdespino, Spain (375ml)	£5.75		£25.00

COGNAC AND ARMAGNAC

	25ml
Armagnac, Baron de Sigognac VSOP	£5.40
Calvados, Dupont VSOP	£5.40
Cognac, Hennessy XO	£14.00

*We have a greater selection of spirits please ask your waiter.
 Ask your server if you require a list of the allergens present in any dishes.
 A discretionary 12.5% service charge will be added to your bill*