

# DESSERT MENU

*\* included in our Set Menus (Lunch- Evening- Sunday)*

**STICKY TOFFEE PUDDING\* 8.00**

*Vanilla ice cream*

**STRAWBERRY CHEESECAKE\* 8.00**

*Strawberry coulis*

**ETON MESS\* 8.00**

*Roasted peach and raspberry*

**CHOCOLATE TORTE\* 8.00**

*Salted caramel ,vanilla creme fraiche*

**VANILLA CRÈME BRÛLÉE\* 8.00**

*Almond cookie*

**LEMON MERINGUE PIE 8.00**

*Almond florentine, lemon drizzle*

**PLUM TART TATIN 8.00**

*Butterscotch sauce*

**ALEC'S TRIO OF DESSERT**

**9.00**

**ICE CREAMS & SORBETS**

**7.00**

**PETIT FOURS**

**4.50**

## CHEESE SELECTION

*Tunworth (Hampshire), Creamy Perl Wen Brie (Wales), Barkham blue cheese (English), Snowdonia Black bomber Cheddar extra mature (Wales), Dorstone goats cheese (English)*

**3 cheeses 11.00    5 cheeses 16.00**

# DESSERT WINE & PORT

## DESSERT WINE

	<i>125ml</i>	<i>BTL 37.5CL</i>
GARONELLES SAUTERNES LUCIENT LURTON ET FILS, FRANCE	8.00	22.00
LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY	13.50	40.00
VIDAL ICEWINE, PELLER, CANADA	49.00	
TOKAJI ASZU 6 PUTTONYOS, PATRICIUS 50CL	70.00	

## PORT

	<i>50ml</i>	<i>BOTTLE</i>
NV FINEST RESERVE RUBY PORT QUINTA DO CRASTO, PORTUGAL	6.00	38.00
GRAHAM'S LATE BOTTLED VINTAGE, PORTUGAL	8.00	45.00
2001 COLHEITA PORT, QUINTA DO CRASTO	10.00	80.00
TAYLOR'S 20 YEAR OLD TAWNY PORT, PORTUGAL	15.00	95.00