

# DESSERT MENU

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

STICKY TOFFEE  
PUDDING\* 8.00  
*Vanilla ice cream*

STRAWBERRY  
CHEESECAKE\* 8.00  
*Strawberry coulis*

PAVLOVA\* 8.00  
*Roasted peach and  
raspberries*

CHOCOLATE  
TORTE\*8.00  
*Salted caramel, vanilla  
creme fraiche*

VANILLA CRÈME  
BRÛLÉE\* 8.00  
*Almond cookie*

CARAMELISED LEMON  
TART 8.00  
*Raspberry sorbet*

CHEF'S SPECIAL  
—  
TIRAMISU 14.00  
*Tia Maria, mascarpone*

VEGAN CHOCOLATE  
FONDAND 8.00  
*Vegan vanilla ice cream,  
chocolate sauce*

ALEC'S TRIO OF  
DESSERT  
9.00

ICE CREAMS &  
SORBETS  
7.00

PETIT FOURS  
4.50

## CHEESE SELECTION

*Snowdonia Black Bomber Cheddar extra mature (Wales), Manchego (Spain),  
Brie de Nangis (France), Isle of Wight Blue Cheese (English), Drunken Burt Cheese (English)*

3 cheeses 11.00    5 cheeses 16.00

# DESSERT WINE & PORT

## DESSERT WINE

	125ml	BTL 37.5CL
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

	50ml	BOTTLE
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

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*All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.*

*For any allergies and intolerances, please advise a member of staff before ordering. Menu items subject to change due to availability.*