

DESSERT MENU

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

STICKY TOFFEE PUDDING* 8.50

Vanilla ice cream

LEMON CURD CHEESECAKE* 8.50

Blackberry compote

CHOCOLATE TORTE* 8.50

Butterscotch, vanilla creme fraiche

VANILLA CRÈME BRÛLÉE* 8.50

Almond cookie

PAVLOVA* 8.50

Roasted peach & raspberries

ICE CREAMS & SORBETS*

7.50

ALEC'S TRIO OF DESSERTS

9.50

PETIT FOURS

5.00

CHEESE SELECTION

Black Bomber Cheddar (Wales), Manchego (Spain),

Brie de Nangis (France), Roquefort (France), Goat's Cheese (England)

3 cheeses 11.50 5 cheeses 16.50

DESSERT WINE & PORT

DESSERT WINE

	125ml	BTL 37.5CL
2005 AMBRE RIVESALTES, DOMAINS DE CAZES	11.50	35.00
TOKAJI, NOBLE LATE HARVEST, KATINKA, PATRICIUS	13.50	40.00
2015 RECIOTO DELLA VALPOLICELLA CLASSICO, MADDALENA		45.00
VIDAL ICEWINE, PELLER, CANADA		55.00
2014 SAUTERNES-BARSAC PREMIER CRU, CHATEAU CLIMENS		110.00

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

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate.

A discretionary 10% service charge will be added to your bill.

(V): Vegetarian/ (VE): Vegan