

DESSERT MENU

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

STICKY TOFFEE PUDDING* 8.50

Vanilla ice cream

TIRAMISU 8.50

Mascarpone, Tia Maria

CHOCOLATE & ALMOND TORTE* 8.50

Butterscotch, vanilla creme fraiche

PEACH TARTE TATIN 8.75

Vanilla ice cream, hazelnut praline sauce

VANILLA CRÈME BRÛLÉE* 8.50

Shortbread

ICE CREAMS & SORBETS*

7.50

LEMON CURD CHEESECAKE* 8.50

Blackberry compote

PETIT FOURS

5.00

PAVLOVA* 8.50

Raspberries, Chantilly cream, meringue

ALEC'S TRIO OF DESSERTS

9.50

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 DRINKS

COCKTAILS

NUTTY NUTCRACKER

14.00

BAILEYS MARTINI

14.00

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

2016 SAUTERNES-BARSAC, CYPRES DE CLIMENS

70.00

PORT

50ml

NV FINEST RESERVE RUBY PORT QUINTA DO CRASTO, PORTUGAL

6.00

GRAHAM'S LATE BOTTLED VINTAGE, PORTUGAL

8.00

2001 COLHEITA PORT, QUINTA DO CRASTO

10.00

TAYLOR'S 20 YEAR OLD TAWNY PORT, PORTUGAL

15.00

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