

DESSERT MENU

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

STICKY TOFFEE PUDDING* 8.50
Vanilla ice cream

PEACH TARTE TATIN 8.75
Vanilla ice cream, hazelnut praline sauce

VANILLA CRÈME BRÛLÉE* 8.50
Shortbread

ICE CREAMS & SORBETS*
7.50

STRAWBERRY CHEESECAKE* 8.50
Strawberry compote

PETIT FOURS
5.00

PAVLOVA* 8.50
Raspberries, Chantilly cream, meringue

ALEC'S TRIO OF DESSERTS
9.50

CHOCOLATE & ALMOND TORTE* 8.50
Butterscotch, vanilla creme fraiche

CHEESE SELECTION
*Black Bomber Cheddar (England),
Manchego (Spain), Brie de Nangis (France),
Roquefort (France), Goat's Cheese (England)*
3 cheeses 11.50 5 cheeses 16.50

TIRAMISU 8.50
Mascarpone, Tia Maria

DESSERT DRINKS

COCKTAILS

NUTTY PASSION	13.50
<i>Baileys, Amaretto, Tia Maria, double cream</i>	
BAILEYS MARTINI	13.50
<i>Baileys, Hazelnut syrup, Vodka, double espresso</i>	
BRANDY ALEXANDER	13.50
<i>Cognac, cream, creme de cacao, nutmeg</i>	

DESSERT WINE

	125ml	
2020 BIRBET BRACHETTO, ANGELO NEGRO, FERMENTAZIONE ROSSO	12.00	60.00 75cL
TOKAJI, NOBLE LATE HARVEST, KATINKA, PATRICIUS	21.00	60.00 37.5cL
2014 SEMILLION, STRAW WINE, MEINART WINE		80.00 37.5cL
2016 SAUTERNES-BARSAC, CYPRES DE CLIMENS		90.00 37.5cL
VIDAL ICEWINE, PELLER, CANADA		98.00 37.5cL

PORT

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