

DESSERTS £8

Vegan rice pudding *poached pears*
Aquafaba meringue *clementine, coconut sorbet* GF
Dark chocolate fondant
Crème brûlée *home-made shortbread*
Pineapple carpaccio *raspberry sorbet* GF
Selection of ice cream & sorbets
one scoop £2 *two scoops* £4 *three scoops* £6
'La Fromagerie' cheeses *oat cakes & chutney* £12

SWEET & FORTIFIED WINES

East India, Lustau *Jerez, Spain* 50ml £5
Warre's Late Bottled Vintage Port 2012 *Douro, Portugal* 50ml £5
Muscat de Beaumes de Venise, Domaine Fenouillet 2016
Rhône, France 75ml £5
Ten Year Old Tawny Port, Quinta da Silveira *Douro, Portugal* 50ml £6.50
Sauternes, La Perle d'Arche 2014 *Bordeaux, France* 75ml £6.50
Moscato d'Asti, Vietti Cascinetta 2014 *Piedmont, Italy* 125ml £7
Riesling Icewine, Stratus Vineyards 2015 *Niagara, Canada* 75ml £9
Tokaji 5 Puttonyon, Royal Tokaji Company 2013 *Tokaji, Hungary* 75ml £9

DESSERT COCKTAILS £12.50

Crème brûlée Martini
Maple Manhattan
Any Port in a Storm
Lemon Tart Flip

DIGESTIFS £8.50

Benedictine
Drambuie
Grand Marnier
Baileys
Amaretto

HOT BEVERAGES

SELECTION OF TEAS £4.50

English Breakfast / Green Tea
Jasmine / Peppermint
Chamomile Flower

COFFEE £4.50

Americano / Espresso
Double Espresso / Caffé Latte
Cappuccino / Hot Chocolate

Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.
Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server

T



O



W



N



HOUSE