

## DESSERTS £8

Vegan rice pudding *poached pears*

Aquafaba meringue *seasonal fruits, coconut sorbet*

Dark chocolate fondant

Crème brûlée *home-made shortbread*

Josper-grilled pineapple *banana & passion fruit sorbet*

Selection of ice cream & sorbets

'La Fromagerie' cheeses *oat cakes & chutney* £12

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## SWEET & FORTIFIED WINES

East India, Lustau *Jerez, Spain* 50ml £5

Ten Year Old Tawny Port, Quinta do Vallado *Douro, Portugal* 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

Sauternes, Château du Levant 2011 *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 Puttonyos, Royal Tokaji Company 2013 *Tokaji, Hungary* 75ml £9

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## 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

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## 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

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