

After Dinner

Desserts

Deconstructed Cheesecake (V) GFO) lemon curd, biscuit crumb, lemon sorbet	8.5
Rhubarb and Custard Panna Cotta (GFO) poached rhubarb in orange & ginger, condensed milk panna cotta , candied orange	8.5
Lemongrass Crème Brule (GFO) ginger nut crumb, lemon balm	8.5
Pina Colada toasted marshmallow, pineapple salsa, coconut sorbet	9
Banana Tarte Tatin (V) (VEO) butterscotch sauce, chocolate ice cream	8.5
Cheeseboard (GFO) (V) a selection of cheeses, biscuits, grapes and chutney	10
A selection of 3 scoops of Ice-Cream and Sorbets Ice-cream: vanilla, chocolate, strawberry, cinnamon (V)(GF) Sorbet: lemon, coconut, blackcurrant (VE)(GF)	6

Dessert Wine

	100ml	Bottle
Aliaga Vendimia Tardia Moscatel, Navarra, Spain (500ml) honeyed nose with a concentrated taste of confectionary and tropical fruits. made from late harvested Moscatel grapes from the vineyards of Carlos Aliaga on his estate in Navarra, the neighbouring region to Rioja.	7.5	34

Port	50ml	100ml	Bottle
Messias Tawny Port, Portugal (VG) hints of caramel and a slightly nutty aroma on the nose	4.5	6.5	38
Messias Ruby Port, Portugal (VG) red fruits on the palate and nose with a long warming finish	4.5	6.5	38
Messias Colheita Port 2007, Portugal (VG) superb single vintage Tawny from the family run Messias port house	6	11	68
Messias Dry White Port, Portugal (VG) a little bit different. Enjoyed served chilled on its own or mixed with tonic	4.5	6.5	38
Messias Rose Port, Portugal (VG) never tried a rose port? now is your chance! why not enjoy with some tonic or just on its own with a cheeseboard	4.5	6.5	38

Cognac & Armagnac	25ml	50ml
Maxime Trijol VSOP Classic Cognac trijol Classic VSOP is aged for a minimum of five years. a harmonious Cognac.	4	9
Twenty Year Old Armagnac, Domaine des Cassagnoles excellent Armagnac from the Gascony region and sure to please fans of this Prestigious Brandy. long and smooth with oak on the finish.	5	9
Other Liquors baileys, disaronno, kaluha, frangelico, limoncello, tia maria	5	