

DESSERT WINE AND PORT



100 ML

Cazes Ambre Rivesaltes - 1997, Roussillon, France	£9.50
Recioto Della Valpolicella, Giovanni Allegrini 2011, Veneto, Italy	£17.00
Riesling Icewine Stratus, Niagara Peninsula, Ontario, Canada	£17.00
Muscat De Beaumes de Venise, 2013, Paul Jaboulet Aîné	£11.00
Moscato Della Zucco Passito IGT 2009, Sicily, Italy	£15.00
Tokaji 5 Puttonyos, Sauska - 2002, Tokaj, Hungary	£13.50
Sauternes Les Fleur d'Or-2011, Bordeaux, France	£7.60
Passito Fondo Antico- Sicily, Italy	£6.90
Maury Rouge Domaine Mas Amiel Organic VDN-2012, South West France	£9.50
Moscato d'Asti G.D. Vajra,-2014, Piemonte, Italy	£6.10
Chateau Changyu Icewine-Yantai, China	£15.50
Brachetto d'Acqui Viticoltori Acquesi, Piemonte, Italy	£5.00
	50 ML
Ferreira Tawny	£3.20
Ferreira LBV 2011	£4.20
Ferreira 20 years Tawny	£7.20

DESSERTS



Toffee Souffle

Citrus yoghurt Ice cream £10

Dessert Wine: Valdivieso Eclat Botrytis Semillon, Lontue Valley, Chile 2013 £10.5

Floating Island

Caramel, vanilla, almonds £8.5

Dessert Wine: Veuve Clicquot Demi-sec NV £12.50

Alphonso Mango Crumble

Kenilworth honey ice cream, passion fruit syrup £9

Dessert Wine: Muscat de Beaumes de Venise 2013, Paul Jaboulet, Rhone Valley, France £11

Black Forest Chocolate Sphere

Hot cherry sauce £10

Dessert Wine: Maury Rouge Domaine Mas Amiel Organic VDN-2012, South West France £9.5

Cheese

Selection of British Cheese with sourdough and crackers £10.5

Port: Ferreira LBV 2011, Douro Valley, Portugal £4.2

Our food is freshly made on the premises & may contain traces of nuts;
therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements
please ask your waiter or waitress when you order.

For parties of 6 or more there is a 12.5% discretionary service charge.

Opening Times

LUNCH – Monday to Friday 12:00 – 14:00

Saturday 12:00 – 14:30 Sunday 12:00 – 16:00

DINNER – Monday to Thursday 18:30 – 22:00 Friday & Saturday 18:00 – 22:00