

DESSERT WINE AND PORT



100 ML

Cazes Ambre Rivesaltes - 1997, Roussillon, France	£9.50
Jurancon Chateau Jolys Cuvee Jean, South West France	£8.50
Recioto Della Valpolicella, Giovanni Allegrini 2011, Veneto, Italy	£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
Valeran Ice Cider, Sariego, Spain	£17.00
Heggies Vineyard Botrytis Riesling, Wrattenbully, Australia	£11.00
Maury Rouge Domaine Mas Amiel Organic VDN-2012, South West France	£9.50
Moscato d'Asti G.D. Vajra, -2016, Piemonte, Italy	£6.10
Chateau Changyu Icewine-Yantai, China	£15.50
Brachetto d'Acqui Viticoltori Acquesi, Piemonte, Italy	£5.20

50 ML

Ferreira Tawny	£3.20
Ferreira LBV 2011	£4.20
Ferreira 20 years Tawny	£7.20

DESSERTS



Orange Pain D'Epice Souffle

Orange sauce, chocolate ice cream £11.5

Dessert Wine: Sauternes Chateau Laville 2009, Bordeaux, France £14

Chocolate & Almond Sphere

Dried cherries, spices, hot cherry sauce £11

Dessert Wine: Pineau des Charentes, Chateau d'Orignac £9

Poached Williams Pear

Caramel, ginger £10.5

Dessert Wine: Chateau Changyu Icewine 2009, Yantai, China £15.50

Baked Brioche Pudding

Apple & blackberry compote, Bay leaf ice cream £11

Dessert Wine: Valeran Ice Cider, Sariego, Spain £17

Cheese

Selection of British Cheese with sourdough and crackers £12

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 – Tuesday to Friday 12:00 – 14:00

Saturday 12:00 – 14:30 Sunday 12:00 – 15:30

DINNER – Tuesday to Thursday 18:30 – 21:30 Friday & Saturday 18:00 – 21:30



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