

## DESSERT WINE AND PORT



### 100 ML

Cazes Ambre Rivesaltes - 1997, Roussillon, France	£9.50
Recioto Della Valpolicella, Giovanni Allegrini 2011, Veneto, Italy	£15.00
Riesling Icewine Stratus, Niagara Peninsula, Ontario, Canada	£14.90
Muscat De Beaumes de Venise, 2013, Paul Jaboulet Aîné	£8.90
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	£5.20
Chateau Changyu Icewine-Yantai, China	£15.50
Brachetto d'Acqui Viticoltori Acquesi, Piemonte, Italy	£5.00
<b>50 ML</b>	
Ferreira Tawny	£3.20
Ferreira LBV 2011	£4.20
Ferreira 20 years Tawny	£7.20

## DESSERTS



### Rhubarb and Gingerbread Crumble Souffle

Ginger Ice cream £10

*Dessert Wine: Brachetto d'Acqui Viticoltori Acquesi, Piemonte, Italy £5*

### Floating Island

Caramel, vanilla, almonds £8.5

*Dessert Wine: Veuve Clicquot Demi-sec NV £12.50*

### Peanut Butter Parfait

Chocolate sorbet, banana, peanut praline £8

*Dessert Wine: Muscat de Beaumes de Venise 2013, Paul Jaboulet, Rhone Valley, France £8.90*

### Itakuja Chocolate and Earl Grey Delice

Bergamot sorbet £9.5

*Dessert Wine: Riesling Icewine Stratus, N/V, Niagara Peninsula, Ontario, Canada £14.90*

### 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