



## D E S S E R T S

<b>STRAWBERRIES &amp; CREAM</b> Bakewell Tart   Whipped Cream   Strawberries   Cucumber Sorbet	8.00
<b>SNICKERS</b> Chocolate   Milk Biscuit   Nougat   Dulce Ice Cream	10.50
<b>RHUBARB &amp; CUSTARD</b> Poached Rhubarb   Custard   Champagne Jelly	8.00
<b>PASSION FRUIT CHEESECAKE</b> Mango Sorbet	8.50
<b>CHEESE</b> British & Irish Cheese Selection   Crackers   Chutney	13.00

## D E S S E R T W I N E

A selection of late harvest wines,  
specifically matched to enjoy with your desserts or cheese

**Chateau Doisy-Daene**  
Sauternes, Bordeaux, France, 2013  
14.00

**Royal Tokaji Company, Blue Label Aszu 5 Puttonyos**  
Tokaji, Hungary, 2013  
19.95

**Klein Constantia, Vin de Constance**  
Constantia, South Africa, 2014  
22.00

## P O R T

**Graham's, 10 year old Tawny Port**  
Douro, Portugal, NV  
8.95

**Graham's, LBV**  
Douro, Portugal, 2012  
8.95

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 12.5% service charge will be added to your bill