



DESSERT MENU

If you have any food allergies or intolerances please speak to a manager who will discuss your requirements with you

DESSERT WINES

100ml Bottle

Chateau Petit Vedrines, Sauternes 37.5cl £7.00 £28.00

Deep coloured with a nose full of honeyed botrytis

Hidalgo Triana Pedro Ximenez £5.95

A dark, rich sherry

Perfect with chocolate desserts or ice cream

Château Les Mignets, Sauternes £6.10 £50.00

Intense and sweet with a refined fresh finish

PORT

100ml

Taylors LBV £6.50 £46.00

Fonseca 10 Y.O. Tawny £7.95 £47.50

BRANDY

25ml

Courvoisier VS £3.00

Remy Martin VSOP £4.75

Courvoisier XO £11.50

Calvados

Berneroy Fine £4.00

Armagnac

Janneau VSOP £4.00

Chateau Pellehaut 1986 £7.50

Baron de Sigognac 1978 £9.50

Baron de Sigognac 1974 £12.00

Chateau de Pellehaut 10yo £4.00

Chatrau de Pellhaut 20yo £5.00

DESSERTS

Apple and cinnamon crumble Served with a warm saffron custard	£8.25
Homemade selection of ice cream or sorbet	£6.25
Dark chocolate fondant with vanilla ice cream	£8.50
Buttermilk panna cotta	£7.25
Fresh fruit platter	£7.90
Trio of English cheese Served with celery and a pear and grape chutney	£9.00
Coffee and chocolate mints	£3.20