

DESSERTS

Poached rhubarb, gingerbread, rhubarb custard, white pepper ice cream

£6.50

Pandan and coconut rice pudding, macadamia nut, palm sugar and lime leaf syrup

£6.00

Orange blossom cheesecake, passion fruit curd, dark chocolate sorbet

£6.95

Persian pavlova, pomegranate, rose petals, white chocolate and sweet dukka

£6.95

Chocolate or salt caramel fondue with bits and pieces to dip

£12.00

George Mewes cheese, lavosh, oatcakes, walnut and raisin bread, chutney and fruit

£9.50

DIGESTIFS

Sherries by Fernando de Castilla - all served 75ml

Manzanilla

Bone dry – mineral – complex

£3.30

Amontilado

Dry – walnut - savory

£3.30

Pedro Ximenez

Rich – raisin – viscous

£4.50

Port by Wiess & Krohn all served 75ml

Tawny 20 year old

Dark fruits – caramel – oak

£5.80

Late Bottle Vintage

Warming – red fruits – sweet spice

£3.60

Other digestifs all served 75ml

Dow's dry white port

Stone fruits – dry – nutty finish

£3.60

Barbeito Boal, Maderia

Dried fruit – floral – spice

£5.60

'Pallazzina', Moscato Passito

Floral – sultanas – honeyed finish

£4.80

Tokaji Classic, 5 Puttonyos - Btl

Golden – Honeysuckle – Luscious

£36.00

Cheeseboard Cocktails

Tortuga Cocktail

Dry and Savoury

£7.00

Tapatio Blanco Tequila

St Germain Elderflower

Celery infused sherry

Noily Prat

House Olives

Port Panaché Cocktail

Warm & Fruity

£6.50

Weisse & Krohn 20yr Tawny Port

Dow's Dry White Port

Peychauds bitters

Lemon oils

Bombay No.3 cocktail

Nutty, savoury and complex

£6.50

Amaro Tosolini

Amontillado Sherry

Fino Sherry

Martini Rosso

Aromatic biters

Orange oils

We also have a fantastic range of Whiskys, Aged Rums, Brandys and Liqueurs available.
Please ask your server for a full list and suggestions.