

## Desserts

*Treat yourself with think a century ahead Cognac Louis XIII*

*15ml - £60 / 25ml - £80 / 50ml - £150*

*Fantastic Talisker whiskey from Isle of Skye*

*Enjoy Neat 25ml/ £5.00 or in one of the Classic Cocktails £10.00*

*Sours, Old Fashioned, Julep or Manhattan - just name it and we make it.*

### **Passion Fruit Souffé £9.50**

With a passion fruit, mango and lemongrass sauce, mango sorbet

*Sommeliers choice – Pineau des Charentes, France £7.50*

### **Chocolate, Caramel and Honeycomb £10.50**

Hot chocolate fondant with caramel, chocolate powder, caramel sauce

Honeycomb pieces and honeycomb ice cream

*Sommeliers choice – Maury 1928 Solera France 2010 £7.95*

*Or*

*Aleatico, Salice Salentino Dolce, Italy 2012 £7.95*

### **Champagne Eton Mess £8.50**

With strawberry soup, vanilla mousse, meringue shards,

Champagne sorbet and pistachio crumbs

*Sommeliers choice – Chateau Fayau Cadillac, France 2011 £6.50*

### **Cherry “Baked Alaska” £8.50**

Cherry parfait with cherry ice cream and torched meringue

*Sommelier’s choice – Monbazillac, France 2014 £6.50*

### **Red Pineapple and Pina Colada Carpaccio £8.50**

Red pineapple carpaccio, coconut pannacotta, Pina Colada sorbet and pomegranate seeds

*Sommeliers choice – Botrytised Riesling, New Zealand 2016 £9.50*

### **Dark Chocolate and Raspberry Sphere £8.50**

White chocolate crème patissière, raspberry compote,

Raspberry sorbet and white chocolate crumbs

*Sommeliers choice – Tokaji Late Harvest, Oremus, Hungary 2016 £7.50*

### **Selection of Cheeses with Fudges Biscuits**

**3 cheeses £8.50/ 5 cheeses £13.50**

*To complement we have a superb selection of 4 ports for £23.50*

**If you are concerned about food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.** All prices are inclusive of vat. Discretionary gratuity of 12% is added to the total bill and is divided fairly among the staff and independently from the business.