

## Desserts

*Fantastic Talisker whisky from Isle of Skye*  
*Enjoy Neat 25ml £5.00 or in one of the Classic Cocktails £9.50*  
*Sours, Old Fashioned, Julep, Manhattan - just name it and we make it.*

### **Amaretto and Peach £7.95**

Compressed peach with Amaretto panna cotta and pistachio cake  
*Sommeliers choice – Seigneurs de Monbazillac, Monbazillac France 2014 £5.95*

### **Caramelised Pear and Almond Tart £7.50**

Sweet pastry frangiepane tart with poached pears,  
 Prune and Armagnac ice cream  
*Sommeliers choice – Late Harvest Riesling, Heggies Vineyard, Australia 2015 £9.50*

### **Fondant and Cherries £8.95**

Dark chocolate fondant with cherry sorbet, gel and griotine cherries  
*Sommeliers choice – Aleatico, Salice Salentino Dolce, Italy 2012 £7.95*

Or

*Sommeliers choice – Pedro Ximenez Sherry, Spain 2012 £7.50*

### **Sticky Toffee Pudding £7.95**

Sticky toffee pudding with rum soaked bananas,  
 Pecan ice cream and hot toffee sauce  
*Sommeliers choice – Jurancon Guirouilh France 2012 £6.95*

### **Apple and Blackberry Soufflé £8.95**

Served with crumble topping, blackberry sauce and vanilla ice cream  
*Sommelier`s choice – Maury 1928 Solera France 2010 £7.95*

### **Oops, I've Dropped My Ice Cream £7.50**

Think, a delicious cornetto, but dropped in sand, thankfully edible sand  
*Sommeliers choice – Tokaji Late Harvest, Oremus, Hungary 2015 £7.50*

### **Selection of Artisan Local 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*

### **Jude's Ice Creams and Sorbets £6.00**

**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 10% is added to the total bill and is divided fairly between the staff and independently from the business.