

Desserts

Treat yourself with over 100 year old 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 £,9.50

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

Chocolate Pavé £7.95

Dark Pavé chocolate with hazelnut praline, chocolate soil and white chocolate ice cream

Sommeliers choice – Maury 1928 Solera France 2010 £,7.95

Or

Sommelier`s choice – Aleatico, Salice Salentino Dolce, Italy 2012 £,7.95

Cheesecake £7.95

Blueberry cheesecake with blueberry sorbet and ginger crumb

Sommeliers choice –Jurancon Guirouilh France 2015 £,6.95

Apple and Apricot “Tarte Tatin” £8.50

Served with with Honey Ice Cream

Sommeliers choice – Pinneau des Charentes, France £,6.50

Tiramisu £7.95

Italian classic with coffee, cream and chocolate served with Moccha Ice Cream

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

Or

Sommelier`s choice – Espresso Martini £,9.50

Hot Passion Fruit Soufflé £8.95

Served with passion fruit sauce

Sommelier`s choice – Seigneurs de Monbazillac, Monbazillac France 2014 £,5.95

Cherry Baked Alaska £8.50

Served with griottine cherries, cherry sorbet and soft Italian meringue

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

Sommeliers choice -Chateau Fayau Cadillac France 2011 £,6.50

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