

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.

Chocolate and Cherries £10.50

Hot chocolate fondant with griottine cherries, chocolate soil and cherry ice cream

Sommeliers choice – Maury 1928 Solera France 2010 £7.95

Or

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

Tiramisu £8.50

White chocolate and mascarpone tiramisu served with espresso martini ice cream

Sommeliers choice – Pedro Ximenez Sherry, Spain 2012 £7.50

Or

Sommelier`s choice – Espresso Martini £9.50

Peanut Butter Parfait £8.50

Served with caramelised bananas, peanut brittle,

Banoffee ice cream and banana bread crumb

Sommeliers choice – Botrytised Riesling, New Zealand 2016 £ 9.50

Christmas Pudding Soufflé £8.95

Served with brandy cream sauce

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

Rice Pudding £7.50

Served with poached plums and shortbread

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

White Chocolate and Clementine Terrine £7.95

Served with white chocolate ice cream, clementine puree and chard clementines

Sommeliers choice – Chateau Fayan Cadillac, France 2011 £6.50

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

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.