

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 Soufflé £9.50

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

Sommeliers choice – Monbazillac, France £6.50

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

Champagne Eton Mess £8.50

With strawberry soup, vanilla mousse, meringue shards,

Champagne sorbet and pistachio crumbs

Sommeliers choice – Chateau Fayan Cadillac, France 2011 £6.50

Cherry “Baked Alaska” £8.50

Cherry parfait with cherry ice cream and torched meringue

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

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 – Pedro Ximenez, Mira La Mar, Spain £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.