



SAMPLE DESSERT MENU (27 FEBRUARY 2019)

DESSERTS

- Baked cheesecake** blood orange & Campari – 7
Chocolate Terrine caramel, kumquat & honeycomb – 8
Tart Yorkshire rhubarb & custard – 7
Rum Baba Victoria pineapple & kaffir lime – 7
Ice cream & sorbet selection (3 scoops) – 8

CHEESE

- Crackers, apple & redcurrant jam – 9
Tunworth (cow – washed rind)
Colston Bassett (cow – blue)

SWEET WINE

- Runchet, Moscato d'Asti 2016 (375ml) – 22
Piedmont, Italy - muscat
- Ancienne Cure, Jour de Fruit 2014 (375ml) – 6 / 23
Monbazillac, France - semillon, muscadelle
- Clos Gravillas, St. Jean de Minervois 2013 (500ml) – 32
Languedoc, France - muscat
- Clot de l'Origine, Maury 2014 (500ml) – 10 / 50
Roussillon, France - grenache noir
- Rousset Peyraguey, Sauternes Aïther 2010 (750ml) – 12/75
Bordeaux, France - sémillon, sauvignon blanc

COCKTAILS

- Old Fashioned (rocks) – 10
Bourbon, PX sherry & orange bitters

- Ziggy Plays Guitar (straight up) – 10
Rum, espresso & chocolate bitters

DIGESTIVES

- Fernet Branca – 8
Averna – 8
Ardberg Uigeadail, Islay Whisky – 16
Caol Ila 18 year, Islay Whisky – 22
Leyrat XO Vielle Reserve, Cognac – 18
Plantation Guyana, Rum 2005 – 18

(N) contains nuts

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.