

DESSERT MENU //
all £6.95



CHOCOLATE DOME //

*warm chocolate brownie, hazelnut shortbread,
molten caramel sauce, peanut ice cream*

CARAMELISED WHITE CHOCOLATE MILLE FEUILLE //

filo pastry, pistachio & spiced orange

STICKY BANANA CAKE //

bourbon butterscotch, banana foam, pecans & cocoa nibs

COCONUT & LIME PARFAIT//

lime gel, ginger jelly & chilli chocolate crumb (V, GF)

CITRUS TART //

*cultured cream, burnt orange marmalade &
lemon balm*

.....
CHEESE & CRACKERS £8.95

local cheese, ash crackers & chutney

SALTED CARAMEL MARTINI // £9.50

*For those with a sweet tooth, Chase vodka, Frangelico liqueur,
Clifton Coffee, topped with salted caramel cream*

Most of our dishes can be tailored to cater for any allergens
please ask for guidance



DESSERT WINE

CHATEAU TUYTTENS SAUTERNES 2014, FRANCE

Beautiful freshness of lemon and zesty grapefruit are offset by heady orange marmalade and toasty spice.

75ml glass £6 // 375ml btl £28

ROYAL TOKAJI BLUE LABEL 5 PUTTONYOS 2013, HUNGARY

Royal Tokaji's 1st growth Nyulászó vineyard is the benchmark for quality. Vivid gold colour with honeyed apricot and orange peel flavours which are uplifted with dramatic acidity.

75ml glass £7 // 500ml btl £45

PORT

RAMOS PINTO LBV

50ml glass £5 // 750ml btl £70

GRAHAM'S 20YO TAWNY PORT

50ml glass £6 // 750ml btl £85

WARRES QUINTA DE CAVADINHA 2004

50ml glass £7 // 750ml btl £95

SHERRY

ALFONSO OLOROSO SECO

50ml glass £4