

DESSERT MENU //

all £6.95



CHOCOLATE DOME //

*warm chocolate brownie, hazelnut shortbread
molten caramel sauce & milk icecream*

TIRA-MISO //

*mascarpone, orange, miso, coffee, chocolate,
cazcabel*

COCONUT & LIME PARFAIT //

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

SMOKED CHEESECAKE //

milk icecream, pear vinegar, sea salt

LEMON & RASPBERRY POSSET //

*meringue, toasted marshmallows & caramelised white
chocolate (GF)*

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CHEESE & CRACKERS £8.95

local cheese, ash crackers & chutney

SALTED CARAMEL ESPRESSO MARTINI // £9.50

Chase vodka, Clifton Coffee, salted caramel cream



D I G E S T I F S //

SWEET WINE //

RECIOTO DELLA VALPOLICELLA, 2016-ACCORDINI

Intensely flavoured. Blackberry jam and cherries on the nose which follow through the luscious, velvety finish

75ml glass £6.50 350ml btl £27

SAUTERNES CHATEAU PADOUEN 2015

Golden colour with amber highlights, complex aroma of honey, quince and tones of white flowers with shades of dried fruits.

75ml glass £6.50 375ml btl £27

BOSCHENDAL VIN NOBLE 2016

late harvest Riesling & Viognier a lavis natural sweet wine with richly concentrated raw honey, red apple & pineapple balanced by a lively natural acidity

75ml glass £6.75 375ml btl £32

LABORUM MALBEC TARDIO 2017

single vineyard late harvest malbec from Cafayate, notes of ripe plum, raisins and nuts

75ml glass £7.50 500ml btl £35

PORT //

GRAHAM'S FINE TAWNY PORT

Ripe red fruit aromas nicely balanced by hints of dried fruits. Nut and caramel flavours

50ml glass £6 // 750ml btl £65

GRAHAM'S LATE- BOTTLED VINTAGE PORT

Deep red colour. Aromas of eucalyptus and fresh mint. Very rich and full-bodied, packed with layer of red fruit flavours balanced by peppery tannins

50ml glass £7 // 750ml btl £75

SHERRY //

HARVEY'S AMONTILLADO //

It's smooth, elegant and full-bodied with a woody aroma and nutty flavours. Dry in style

50ml glass £4

HIDALGO OLOROSO "FARAON"

A dark caramel nose. A rich, darker, coffee and hazelnut-centric style of Sherry

50ml glass £6