

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 //

### 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 £70

#### 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 £95

### 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 OLOSOSO "FARAON"

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

50ml glass £6

### DESSERT 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