

DESSERT MENU //

all £7.95




CHOCOLATE DOME - VOL 2. //

warm chocolate brownie, feuilletine,  
molten caramel sauce, milk icecream

SALTED CARAMEL TART //

banana icecream, peanut butter, vanilla

PASSIONFRUIT CAKE // 

whipped coconut, mango, spiced rum syrup

"CHEESECAKE" //

cream cheese, citrus, biscuit, kaffir lime

STRAWBERRIES & CREAM //

raw mascarpone, strawberries, elderflower,  
fennel meringue (GF)

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CHEESE & CRACKERS // £9.50

whipped st judes, beauvale blue, gorwydd caerphilly,  
sourdough crackers, rhubarb chutney

RASPBERRY & PISTACHIO ESPRESSO MARTINI // £10

raspberry vodka, pistachio, mr black coffee liqueur,  
clifton coffee



## **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 500ml btl £35

Tokaji Aszú 6 Puttonyos, Sauska Hungary

Pale yellow, aromas of clean botrytized grape, dried apricot and saffron dominate the nose. Rich citrus complexity.

Genuinely elegant, bold and long

75ml glass £9.50 500ml btl £58

BOSCHENDAL VIN NOBLE 2016

Late harvest Riesling & Viognier a lavish natural sweet wine with richly concentrated raw honey, red apple & pineapple

75ml glass £6.75 375ml btl £32

## **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