

DESSERT MENU //
all £7.95



CHOCOLATE DOME - VOL 2. //

*chocolate cremeux, hazelnut marshmallow, raspberry,
molten caramel sauce*

VEGAN STICKY TOFFEE // (VE)

coconut icecream, toffee sauce

SALTED CARAMEL TART //

banana ice cream, peanut butter crumb

SMOKED CHEESECAKE //

milk ice cream, vanilla poached rhubarb (GF)

LEMON MOUSSE //

white chocolate, meringue, candied lemon

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CHEESE AND CRACKERS // £10.75

*whipped st judes, celtic promise, gorwydd caerphilly,
gorgonzola, sourdough cracker, rhubarb chutney*

RASPBERRY & PISTACHIO ESPRESSO MARTINI // £10

*raspberry vodka, pistachio, coffee liqueur,
clifton coffee*



DIGESTIFS //

Sweet wine //

BOSCHENDAL VIN NOBLE 2016

late harvest Riesling & Viognier a lavis natural sweet wine
with richly concentrated raw honey, red apple & pineapple
75ml glass £6.75 375ml btl £35

TOKAJI ASZU 5 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 £8.50 750ml btl £65

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