

DESSERT MENU //

all £7.95



CHOCOLATE DOME - VOL 2. //

*warm chocolate brownie, feuilletine, molten caramel  
sauce, milk ice cream*

SALTED CARAMEL TART //

*banana ice cream, peanut butter crumb, vanilla*

SPICE MANGO CAKE // (VE)

*whipped coconut, passion fruit, spiced rum syrup*

SMOKED CHEESECAKE //

*milk ice cream, blackcurrant vinegar, sea salt (GF)*

STRAWBERRIES & CREAM // (GF)

*raw mascarpone, strawberries, elderflower, merinque*

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CHEESE & CRACKERS // £9.50

*whipped st judes, beuvale blue, gorwydd caerphilly,  
sourdough crackers, rhubarb honey*

RASPBERRY & PISTACHIO ESPRESSO MARTINI // £10

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



## D I G E S T I F S //

### **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