

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

SPICED RUM TRIFLE // (VE)

*whipped coconut, charred pineapple, poached quince,
ginger cake, lime, hazlenut*

SMOKED CHEESECAKE //

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

WHITE CHOCOLATE MOUSSE // (GF)

*olive oil ice cream, yuzu, smoked almond, caramal-
ised white chocolate*

.....

CHEESE & CRACKERS // £10.75

*whipped st judes, celtics promise, gorwydd
caerphilly, gorgonzola, sourdough crackers,
rhubarb chutney*

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 lavish natural sweet wine with richly concentrated raw honey, red apple & pineapple
75ml glass £6.75 // 375ml btl £35

LABORUM MALBEC 2017 SALTA, ARGENTINA

Late harvest 2017. From high altitude vineyards in Cafayate. Ripe red fruits, plum, cherry, dried figs with spicy aromas of vanilla, chocolate and caramel from oak ageing.
75ml glass £7.5 // 500ml btl £56

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 // 500ml btl £65

Port //

GRAHAM'S FINE TAWNY PORT

Ripe red fruit aromas nicely balanced with 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 layers of red fruit flavours balanced by peppery tannins
50ml glass £7 // 750ml btl £75

Sherry //

HIDALGO OLOROSO "FARAON"

A dark caramel nose. A rich, darker, coffee and hazelnut-centric style of sherry
50ml glass £6 //