

DESSERT MENU //

all £6.95



CHOCOLATE DOME //

*warm chocolate brownie, hazelnut shortbread
molten caramel sauce & peanut icecream*

SMOKED CHEESECAKE //

milk ice cream, blackcurrant vinegar, sea salt

COCONUT & LIME PARFAIT //

*lime gel, ginger jelly & chilli chocolate crumb
(V, GF)*

CHOUX BUN //

*salted caramel cream, raspberry, buttermilk granita,
rice cracker*

BAKED VANILLA YOGHURT //

*strawberry, buckwheat popcorn, ruby chocolate,
pistachio*

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CHEESE & CRACKERS £8.95

local cheese, sourdough cracker & chutney

SALTED CARAMEL MARTINI // £9.50

*For those with a sweet tooth, Chase vodka,
Frangelico liqueur, Clifton Coffee, topped with
salted caramel cream*



B A R M E N U / /



D I G E S T I F S / /

DESSERT WINE //

CHATEAU PLEYTEGEAT SAUTERNES 2018, FRANCE
Beautiful freshness of lemon and zesty grapefruit are offset by heady orange marmalade and toasty spice.

75ml glass £6 // 375ml btl £28

ROYAL TOKAJI BLUE LABEL 5 PUTTONYOS 2013,
HUNGARY

Royal Tokaji's 1st growth Nyulászó vineyard is the benchmark for quality, vivid gold colour with honeyed apricot and orange peel flavours which are uplifted with dramatic acidity.

75ml glass £7 // 500ml btl £45

PORT //

KROHN LBV

50ml glass £5 // 750ml btl £70

GRAHAM'S 20YO TAWNY PORT

50ml glass £6 // 750ml btl £85

WARRES QUINTA DE CAVADINHA 2004

50ml glass £7 // 750ml btl £95

SHERRY //

ALFONSO OLOROSO SECO

50ml glass £4

EAU DE VIE //

CAPREOLUS BACCHUS GRAPE

Exceptionally aromatic with elderflower, ripe melon and hints of nettle, hay with delicate sweetness.

25ml glass £6.50