

DESSERT MENU

Chocolate praline fondant, vanilla ice cream

Lavender crème brûlée, peach sorbet

Passion fruit pannacotta, coconut sorbet

Raspberry soufflé, raspberry sorbet

Milk chocolate parfait, berry compote

Blackberry millefeuille, fromage frais sorbet

Selection of farmhouse cheeses from the trolley
supplement 5.50

Please advise us of any allergies or dietary requirements

FORTIFIED WINES

by the glass (100ml)

1988 Sercial “Colheita”, Cossart Gordon, Madeira 10.00

Warre, “Otima”, 10 Year Old Tawny Port 9.00

1998 Dow, “Quinta do Bonfim” Port 13.00

Moscatel “Emilin”, Emilio Lustau, Jerez, Spain 7.00

Marsala Superiore “10 anni” De Bartoli, Sicily 14.00

SWEET WINES

by the glass (100ml)

2009 Moscato d’ Asti, Paolo Saracco, Italy 6.00

2008 Jurançon, Charles Hours Cuvée Uroulat 8.00

2008 Riesling, Mount Horrocks, Cordon Cut, Australia 9.00

2002 Sauternes, Castelnau de Suduiraut, 10.00

2001 Tokaji, Disznoko 5 Puttonyos, Hungary 15.00

1997 Quarts de Chaume, Domaine des Baumard, France 16.00

TEA & COFFEE 3.95

Espresso, Filter coffee, Cappuccino, Latte
Decaffeinated filter & espresso.

English Breakfast

Earl Grey

Darjeeling

White Jasmine

Puree Green

Fresh Mint

Camomile

Wild Berry

Rooibos Vanilla tea

Rooibos Apple tea

Minty Green

Peppermint

LIQUEUR COFFEE 10.50