

DESSERT MENU

Mixed berries in jelly, strawberry and mint sorbet

Raspberry mille-feuille, lemon card

Vanilla crème brûlée, cherry sorbet

Valrhona chocolate fondant, milk ice cream

Caramelized pineapple, coconut foam, candied ginger

Selection of farmhouse cheeses from the trolley

Supplement £11.00

Selected and ripened by Eric Charriaux

COFFEE SELECTION £3.75

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

TEA SELECTION £3.75

Royal English Breakfast
Earl Grey, China
Lapsang Souchong Imperial, China
Pau Mu Tan, China
Celestial Jasmin, China
Darjeeling, India
Ceylon Dimbula Bop, Sri Lanka
Gunpowder green, Taiwan
Sencha Fukujyu, Japan
Fresh mint
Hibiscus flower
Lemon Verbena
Elderflower

DESSERT WINES

by the glass (125ml)

2002 Castelnau de Suduiraut,
Sauternes, Bordeaux, France 12.95

*Coming from one of the most famous châteaux in Sauternes.
This wine is rich and honeyed. A wonderful partner to foie gras, desserts and Roquefort cheese.*

2001 Tokaji Aszu, 5 Puttonyos
Disznoko, Hungary 13.95

*A delicious, well made example of a sweet Hungarian Tokaji.
Rich, botrytis-affected, honeyed and candied tropical fruits. Made with the Furmint grape*

2003 Grüner Veltliner, Eiswein, Anton Bauer
Donauland, Austria 14.95

*A very prestigious sweet wine from Austria. Made from the very late-harvested
Grüner Veltliner grape variety, which has been left to freeze whilst on the vine. Always hand-picked and
not affected by botrytis. Thus not so rich and cloying and a suitable partner with fruit desserts*

2006 Moscato d'Asti, "Bricco Quaglia", La Spinetta
Piedmont, Italy 7.95

*Coming from one of the most famous towns in North-west Italy for lightly-sparkling, sweet white wines.
This is one of the 'benchmark' examples, made by Giorgio Rivetti from 100% moscato grapes.
Very refreshing, floral and a delicious partner to fruity desserts and soufflés.*

FORTIFIED WINES

by the glass (100ml)

1998 Marsala Vergine "Terre Arse", Cantine Florio, Sicily 12.95

*A dry 'virgin' Marsala made from the 'Grillo' grape variety aged in old oak barrels similar to Sherry.
Displays a wonderful nutty character, with a hint of sweetness and perfect with hard cheeses.*

Jerez Cortado, "V.O.S", Bodegas Hidalgo, Jerez, Spain 8.95

*A special type of sherry, almost unique, in between an amontillado and oloroso in style.
Dry, yet rich, nutty and complex, mahogany in colour and fantastic with cheeses.*

1988 Sercial "Colheita", Cossart Gordon, Madeira 13.95

This dry vintage Madeira is served lightly-chilled, ideally with cheese as a great alternative to port.

Ramos Pinto, "Quinta da Evramoira", 10 Year Old Tawny Port 8.95

This port is served chilled, ideally with chocolate desserts and puddings.

2001 Graham, Late Bottled Vintage Port 9.50

A very well-made example of an 'LBV' style. Rich, ripe black fruits and great with strong cheeses.

1996 Dow, "Quinta do Bonfim" Port 11.95

A very well-made example of a 'single quinta' style. Rich, ripe black fruits and great with strong cheeses.

Pedro Ximenez "Murillo", Emilio Lustau, Jerez, Spain 9.50

*A wonderful example of an aged single cask of a rich sticky sweet sherry. Aromas of dried fruits.
Absolutely amazing with ice creams, crème brûlée and chocolate desserts.*