

DESSERTS

Passion fruit soufflé

Mango sorbet, passion fruit caramel

Chocolate

Dark chocolate Delice, candied kumquats
Blood orange sorbet

Vanilla brûlée

Shortbread biscuits

Lemon panna cotta

Poached rhubarb, lemon curd
Lemon & Szechuan pepper sorbet

Pineapple upside down cake

Dark rum, basil ice cream

Cheese Plate

Selection of local & British cheeses, homemade chutney,
Celery, grapes & handmade biscuits
(£2.00 supplement)

2 courses £24.00

3 courses £28.00

DESSERT WINE

Château Fayau Cadillac Bordeaux 2011

A rich and unctuous sweet wine just along the river from Sauternes.
Honey and apricots and a long finish.
£5.25 100ml glass £39.00 750ml bottle

Côteaux du Layon Domaine Baumard, Loire, France 2014

Late harvested Chenin Blanc with a bit of noble rot, this is sweet yet fresh with the Chenin Blanc citrus core. Mouth-wateringly delicious.
£6.25 100ml glass £23.00 375ml bottle

Viognier Late Harvest Valle Secreto, Cachapoal, Chile 2015

The opulence of Viognier, magnified by late harvesting and noble rot. Powerful, intense and overflowing with peach and apricot.
£6.25 100ml glass £30.00 500ml bottle

Maury Solera 1928 Vin Doux Naturel, Roussillon, France

Dark, nutty, sweet and intense. Grenache Noir, Grenache Gris and Carignan, matured in a solera system started with wines in 1928, and then bottled from a single cask (this is number 933).
You have to try this!
£7.75 100ml glass £38.00 500ml bottle

TEA & COFFEE

A selection of Novus premium loose leaf teas and coffees including liqueur coffees
To see a full list of allergens please ask your server