

DESSERT MENU

Salty dark chocolate delice (v) Zesty mandarin gel & tangerine crisps, burnt blood orange segments, crunchy almond granola	8.25	Affogato (veo) Vanilla ice cream, Clifton coffee espresso, & amaretti biscuit. <i>Option to add a shot of Frangelico, Disaronno, or Kahlua for 3.50.</i>	5.50
Salted caramel tart (v) Honeycomb & vanilla ice cream. <i>Pairs well with our Kardos Late Harvest, Hungarian dessert wine.</i>	7.50	Burnt Basque cheesecake Rhubarb textures (v)	7.50
Caramelised pineapple (ve) Passion fruit & saffron gel, pomegranate, toasted coconut shavings, hazelnut crumb, coconut sorbet	7.50		

CHEESEBOARD & PORTS

Godminster Cheddar - Tunworth Soft - Oxford Blue - Driftwood Goats 13.50
Served with grapes, apple, celery, apple cider chutney, and artisan cheese crackers.
Pairs well with our Monbazillac French dessert wine.

Krohn Ruby or Tawny Port 50ml 4.50 | 100ml 8.00

TOP SHELF

Lagavulin 16yr 25ml	10.50	Remy XO 25ml	14.50
Macallan 18yr 25ml	21.00	Hennessy XO 25ml	16.50

DESSERT WINES

Kardos Tundermese Tokaj, 2018
Late Harvest, Hungary
50ml 5.90 | 100ml 9.50 | 500ml 37.00

**Palazzina Moscato d'Asti Vendemmia
Tardiva, 2015**
Piemonte, Italy (ve-s)
50ml 5.50 | 100ml 8.90 | 375ml 28.00

**Domaine de Grange Neuve
Monbazillac, 2019**
South West, France (ve-s)
50ml 5.90 | 100ml 9.50 | 500ml 37.00

AFTER DINNER DRINKS

Espresso Martini 10.00
Espresso, vodka, kahlua

Apple Pie Martini 10.00
Vanilla vodka, apple, cinnamon

Old Fashioned 9.50
Bulliet bourbon, bitters, orange

Irish Coffee 9.50
Espresso, cream, Irish whisky

After Eight 8.50
Hot chocolate, mint, dark rum

Baileys Latte 8.00
Espresso, milk, baileys

(v) Vegetarian (ve) Vegan (veo) Vegan option available

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

WL101023