



DESSERT MENU



AA ★★★★★
SILVER

DESSERTS

Millionaire Shortbread Cheesecake	9
<i>Candied pecans and a scoop of salted caramel ice cream</i>	
Crema Catalana (V/GF)	9
<i>Served with almendrados</i>	
Coconut & Tonka Bean Panna Cotta	9
<i>Hooch rum, roasted pineapple, grapefruit gel and toasted coconut</i>	
Malted Banana Bread (V)	9
<i>Dark and white chocolate mousses, banana foam, salted caramel and a scoop of banana & rum ice cream</i>	
Pressed Apple Terrine	9
<i>Pickled blackberries, blackberry sorbet, maple and hazelnut crumble and vanilla crème patissiere</i>	
A Selection of Ice Cream and Sorbets - 3 scoops (V/GF)	6
<i>Ask a member of the team for today's flavours</i>	

(V) Vegetarian (GF) Gluten-Free (VG) Vegan

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies.

Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

ARTISAN CHEESE COLLECTION

12

*Enjoy up to 3 carefully hand-picked English and European cheeses.
Served with fresh fruit, seasoned lavosh crackers and homemade chutney.*

Beauvale Blue

A rich and buttery soft blue cheese with a salty tang, locally sourced from Nottingham.

Yorkshire Blue Brie

A local Yorkshire brie with rich earthy flavours and a touch of salt, aged for 7 weeks.

Cornish Yarg

With floral and lemon notes, this is a semi-hard Cornish cheese.

Comté

A sweet and nutty Alpine-style cheese, from the Pyrenees.

Charcoal

A traditional Cheddar cheese, creamy in flavour with earthy undertones.

Rosary Goat's Cheese

A full fat cheese dusted with charcoal, fresh flavours of lemon and slight floral notes.

Red Fox

Vintage Red Leicester with a twang.

Smoked Somerset Brie

A deliciously smooth and creamy smoked brie.

PORT

Krohn LBV (Douro, Portugal) ABV 20%

7

Dark plum, spice and herbs dominate alongside sweeter berry fruit.

Krohn Tawny (Douro, Portugal) ABV 20%

8

Layers of caramel, butterscotch, raisin and spice with rich red fruit flavours.

Krohn Colheita (Douro, Portugal) ABV 20%

8

Butterscotch, hazelnut and macadamia nuts with undertones of spice and cinnamon.

A selection of liqueurs is also available.
Please ask a member of our team for details.

DESSERT WINES

	50ml	Bottle
2016 Riesling Auslese 'Wehlener Sonnenuhr Goldkapsel J.J. Prüm (Mosel Valley) 750ml	12	170
<i>Jasmine, clementine zest, Alfonso mango, ripe green apple, spices, slate.</i>		
2013 Tokaji Aszu 5 Puttonyos (Tokaj) 500ml	10	95
<i>Furmint / Hárslevelű / Muskotáli</i>		
<i>Orange marmalade, apricot, honeycomb, ginger.</i>		
2018 Maury, Domaine Pouderox (Rousillon) 500ml	6	49
<i>Grenache Black plum, blackberry, liquorice, sultana.</i>		
2009 Château Rieussec (Sauternes) 750ml	9.5	120
<i>Semillon / Sauvignon Blanc / Muscadelle</i>		
<i>Jasmine, peach, spiced pear, crème caramel, beeswax.</i>		
2002 Château D'Yquem (Sauternes) 375ml	35	250
<i>Semillon / Sauvignon Blanc / Muscadelle</i>		
<i>Candied apricot, orange peel, crème brûlée, almonds, saffron.</i>		
Moscatel 'Marco Fabio', Bodegas Ontaño 500ml	6	35
<i>Moscatel De Grano Menudo White flowers, candied citrus, honey.</i>		

LIQUEUR COFFEES

Irish Coffee	7
<i>Jameson whiskey blended with coffee and sugar then topped with whipped cream</i>	
Calypso Coffee	7
<i>Tia Maria blended with coffee then topped with whipped cream</i>	
Seville Coffee	7
<i>Cointreau blended with coffee then topped with whipped cream</i>	
Italian Coffee	7
<i>Amaretto blended with coffee then topped with whipped cream</i>	
Baileys Coffee	7
<i>Baileys Irish Cream blended with coffee then topped with whipped cream</i>	

A selection of tea and coffee is also available.

Please ask a member of our team for details.