

# To finish

**Sauteed Apricot**, thyme shortbread & pink peppercorn cream, vanilla ice cream **10.95 (GF & VE)**

Château Jany, Sauternes, France

**Chocolate Orange Fondant**, pistachio ganache, chocolate tuile, orange & cinnamon sorbet **11.95 (V)**

10 y.o Taylor's Port, Portugal

**Please allow some extra cooking time as we prepare the fondant fresh to order**

**Prosecco Cheesecake**, caramelised apple, apple gel, prosecco sorbet **10.95 (GF & V)**

Late Harvest Viognier, Chile

**Cherry tart**, amaretto custard sauce, griottines cherry, Pimm's sorbet **10.95 (V)**

Elysium Muscat, California

**Castella Carrot Cake**, chantilly cream, mango mochi **11.95 (V)**

Late Harvest Garnacha, Spain

**Vanilla Creme Brulee**, caramelised rice pops, banana cream, **10.95 (V & GF)**

Château Jany, Sauternes, France

**Blood Orange Cremeux**, pina colada espuma, malibu sorbet **10.95 (GF & VE)**

Courvoisier VS, France

**Please note that paired wine, liqueur and cocktail pairings are additional options.**

**Not all the ingredients are listed, make sure your server is aware of any allergies or dietary restrictions you have!**

## Dessert Liqueurs, Digestives & Whiskey

	50ml		50ml
Jameson	8.95	Courvoisier	8.95
Glenfiddich 12	11.50	Pedro Ximenez	7.25
Glenkinchie	12.50	Elysium / Woodstock Muscat	7.95
Laphroaig 10	12.50	Manzanilla Sherry	6.95
Lagavulin 16	15.95	Baileys	7.25
Woodford Reserve	12.00	Taylors 10 Port <b>75ml</b>	10.50
Macallan 12 Double Cask	16.00		
		Sauternes	90ml/Bottle
		Late Harvest Garnatxa	10.50 / 39.00
		Late Harvest Viognier	11.75 / 44.00
			9.50 / 44.00

## Dessert Cocktails 12.50

### Dulce de Tequila

Tequila, Cognac, Cointreau, lime juice & agave syrup

### Banoffee Pie Martini

Caramelised Banana Liqueur, Butterscotch Schnapps, Caramel, Baileys, Cream & Milk

### Espresso Martini

Woodfire roasted espresso, Vanilla Liqueur and Illy Coffee liqueur

### After Eight

White Chocolate Liqueur, Creme de Menthe, Cream & Milk