

DESSERTS

Chocolate and Raspberry Gâteau **8.50**

with Vanilla Ice Cream

Suggested pairing - 2019 Clos Mont Blanc, Late Harvest Garnacha, Catalonia, Spain (75ml) **+9.00**

Crème Brûlée (V) (GF) **8.50**

with Seasonal Berries

Suggested pairing - 2018 Mitchell Winery, Noble Semillon, Clare Valley, South Australia (75ml) **+9.50**

Hurley House Tiramisu (V) **8.50**

Suggested pairing - 2010 Fanti Vin Santo del Sant'Antimo, Montalcino, Italy (75 ml) **+16.00**

Mochi (V) **7.50**

Ice Cream wrapped in Pounded Rice Dough
Chocolate, Mango & Cheesecake

Apple Tarte Tatin to share **18.50**

Served warm with Vanilla Ice Cream

Suggested pairing - 1996 Château Lafon, Sauvignon Moelleux, Côtes de Duras - France (75ml) **+13.50**

Three Cheeses **8.50**

Lincolnshire Poacher, Cornish Blue, Waterloo
Served with Quince Jelly, Grapes & Crackers

Suggested pairing - 3 (25ml) Port shots, one for every cheese **+12.00**

Lincolnshire Poacher

Ramos Pinto, Collector Reserva Port, Douro, Portugal (25ml)

Cornish Blue

Seppeltsfield 1999 21-Year-Old Para Tawny South Australia (25ml)

Waterloo

Ramos Pinto, White Reserva "Adriano" Port, Douro, Portugal (25ml)

(V) = Vegetarian - (VG) = Vegan - (GF) = Gluten Free. Please inform us of any allergies before you order
VAT is included at the current rate - An optional 12.5% service charge will be added to your bill