

DESSERT WINES

| | 75 ml |
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| SWEET | |
| Muscat de Riversaltes, Chateau de Jau, France 2011 | 7.50 |
| Chenin Blanc, Coteaux du Layon, Ch. Pierre Bise, Loire Valley, France 2001 | 9.50 |
| Sauternes, Castelnau de Suduiraut, France 2005 | 11.00 |
| Riesling Mt. Horrocks, Clare Valley, Australia 2011 | 11.50 |
| Tokaji Aszu, "5 Puttonyos", Royal Tokaji, Hungary 2008 | 11.50 |
| FORTIFIED | |
| Mas Amiel, Maury, France 2010 | 8.50 |
| Blandy's 10 Year, Madeira, Portugal NV | 8.50 |
| SHERRY | |
| Lustau, Oloroso, Almacentista J.G. Jarana, Jerez, Spain NV | 8.25 |
| Pedro Ximenez, Lustau, Spain NV | 9.50 |
| PORT | |
| Graham's, Six Grapes Reserve, NV | 7.50 |
| Otima, 10 Years Old Tawny, NV | 8.50 |
| Graham's, Quinta Dos Malvedos, 2001 | 11.50 |

DESSERTS

Peanut

Iced peanut butter and chocolate brownie pudding, salted caramel sauce

Côteaux du Layon Beaulieu, Château Pierre-Bise, 75ml 9.50

Treacle

Treacle tart with marmalade ice cream, spiced poached oranges

Ice Cuvée Sparkling, Peller, Ontario, Canada 125ml 13.00

Lemon

Flourless lemon pudding, vanilla yoghurt and rhubarb ripple ice cream

Muscat de Riversaltes, Chateau de Jau, France 75ml 7.50

Cherry

Cherry creme brulée tart, basil sorbet and cherry salad

Mas Amiel, Maury France, 75ml 8.50

Chocolate

Chocolate and orange pudding, chocolate crumble and mandarin sorbet

Pedro Ximenez, Lustau, Spain, 75ml 9.50

Lime

Lime meringue tart, white chocolate and mango cream, coconut sorbet

Riesling, Cordon Cut, Mount Horrocks, Clare Valley, 75ml 11.50

Cheeses *

British and continental cheeses from the trolley

A perfect matching can be organized by the sommelier team depending on your choices

two courses £42.00

three courses £48.00

* £7.00 supplement