

# YORK & ALBANY

## COCKTAIL HIGHLIGHTS

Espresso Martini . . . . .	£9.50
<i>Finlandia, espresso, sugar</i>	
Mambo Italiano . . . . .	£11.50
<i>Frangelico, fresh raspberries, lemon</i>	

## DESSERTS

Lemon meringue pie, passion fruit . . . . .	7
Fruit gratin, vanilla ice-cream . . . . .	7
Chocolate nemesis . . . . .	7
Mango rice pudding, lime & coconut sorbet. . . . .	7
Coconut parfait, passion fruit sorbet . . . . .	7
Chef's dessert board . . . . .	18
Selection of British cheese, onion chutney, grapes, crackers . . . . .	9.5

## SWEET & FORTIFIED

	100ml	Bottle
Sticky Mickey late harvest sauvignon blanc (37.5cl) <i>Aromas of apricots, dried fruit and honey on the nose</i>	£9.50	£46.00
LBV Fonseca Port, Portugal <i>Sweet fresh plums, berries, cloves &amp; nutmeg finish</i>	£6.75	£42.00
Oloroso, Fernando de Castilla, Jerez Xeres Sherry <i>Aged with the traditional Soleras system with an average over 20 years old</i>	£7.20	£35.00
La Guita, Manzanilla, Spain <i>Light flavor and very aromatic; fresh and persistent</i>	£5.50	£19.00

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.