

# ROTUNDA

## DESSERTS

Plum and rosemary tart 8

*Tiny Semillon Noble Late Harvest (50ml) 7*

Tiramisu 7

*Chateau Doisy-Vedrines Sauternes (50ml) 7.5*

Seasonal panna cotta 7

*Perelada 'Touch of Stars' Cava Rose (125ml) 9.9*

Chocolate and almond cake, coconut sorbet VE 8

*10yr Vieira de Sousa Tawny Port (50ml) 5*

Keen's Cheddar, Cashel Blue, plum chutney, Pink Lady apple 14

*Chateau d'Arcole Saint Emilion Grand Cru (125ml) 17.8*

## PORT, DESSERT WINES AND SHERRY

50 ml / bottle

Quinta da Silveira Reserva Ruby Port, Duoro, Portugal, 2013 (750ml)

4.6 / 55

*Showing a seductive nose of nuts and dried fruit. Rounded on the palate with a long finish.*

Vieira da Sousa 10yr Tawny Port, Duoro, Portugal, 2013 (750ml)

5.8 / 69.5

*Delicate nutty aromas and a hint of dried fruits, figs and ripe plum.*

'Tiny' Semillon Noble Harvest, Western Cape, South Africa, 2017 (375ml)

8.8 / 52.5

*Pleasant fruity and floral. Sweet, medium-bodied and well-balanced with a refreshing acidity.*

Tokaji Aszu 5 Puttonyos, Tokaj, Hungary, 2013 (500ml)

8.2 / 65

*Dried orange peel and ripe figs with flavours of soft ginger spice, pear, marmalade and honey.*

Bodegas Ximenez Spinola PX, Xeres, Spain (500ml)

8.7 / 69.5

*Vibrant amber with ripe grape and raisin. A fresh palate with flavours of dates, figs.*

Altolandon Dule Enero Ice Wine, Manchuela, Spain, 2022 (500ml)

7.9 / 62.5

*Full of white fleshed and stone fruits, with medium body, ending with a long, sweet finish.*

## AFTER DINNER DRINKS

Irish Coffee

12

Old Fashioned

12.5

Espresso Martini

11.5

*Please ask about our whisky and brandy selection and full after dinner drinks selection...*

Many of our dishes will contain allergens. If you have any dietary requirements please inform a member of staff who will be happy to help.

A 12.5% discretionary service charge will be added to all bills, 100% of this goes to the Rotunda team.