



DESSERT

Rice pudding, berry compote, honeycomb (v)	8
Hereford strawberry tart, basil & pistachio, sweet cream cheese (v)	8
Sticky toffee pudding, salted caramel sauce, clotted ice cream (v)	8
Clotted ice cream <i>or</i> strawberry sorbet, honeycomb (v / ve)	6
Welsh cheese selection, date chutney, quince, truffle honey, oat crackers	12

DESSERT WINE (100ml Serving)

2018 Unfiltered Late Bottled Vintage Port, Sandeman, <i>Douro, Portugal</i>	8
NV Rutherglen Muscat, Chambers Rosewood, <i>Victoria, Australia</i>	10
2018 Sauternes, Château Laville, <i>Bordeaux, France</i>	13
2017 Tokaji Aszú 6 Puttonyos, <i>Dobogó, Hungary</i>	18
2018 'Gold' Niagara Vidal Icewine, Inniskillin, <i>Ontario, Canada</i>	30
2018 Vintage Port, Sandeman, <i>Douro, Portugal</i>	34

DIGESTIF

Harvard <i>Rémy Martin 1738, Cocchi Vermouth Di Torino, bitters</i>	12
Rum old fashioned <i>Mount Gay Black Barrel rum, demerara, bitters</i>	12
Remy VSOP 50ml <i>served from the trolley</i>	12

HOT DRINKS

Single espresso	3	Hot chocolate	3.5
Double espresso	3.5	English Breakfast, Decaf English Breakfast, Earl Grey,	4
Americano	3.75	Russian Caravan, Jasmine Green, Detox Green, White	
Cappuccino	3.75	Peach Blossom, Chamomile, Lemon & Ginger,	
Latte	3.75	Blueberry Mango, Invigorate Mint	
Flat white	3.75		
Macchiato	3.75		

(v) vegetarian | (ve) vegan
(v / ve) vegetarian dish can be adapted to vegan

