

# DESSERT MENU

## Brioche bread and butter pudding

orange marmalade ice cream..... £9.00

*Enjoy with a glass of:*

Glen Carlou, The Welder, Chenin Blanc, Paarl, South Africa 2012.....£12.00

## Classic treacle tart

lemon thyme and vanilla ice cream..... £9.00

## Ginger parkin

cinnamon ice cream and caramel sauce ..... £9.00

*Enjoy the above dishes with:*

Taylor's 20 year old Tawny .....£12.50

## Selection of homemade ice creams

choose from walnut & maple syrup, green apple & cardamom,

pear & roasted almonds or mocha..... £9.00

## Apple crumble soufflé

vanilla ice cream (please allow 15 minutes) ..... £9.00

## Baked custard tart

blackberry compote..... £9.00

*Enjoy the above dishes with:*

Château Delmond, Sauternes Bourdeaux, France 2010 .....£13.50

Valrhona black forest chocolate delicé ..... £9.00

## A selection of artisan farmhouse cheeses

served with toasted walnut bread, chutneys and truffle honey ..... £12.00

*Enjoy with a glass of:*

Niepoort, Late Bottled Vintage, Oporto, Portugal 2009 .....£11.00

## A selection of teas/coffees

served with petit fours..... £5.00

Irish coffee/ Tia Maria ..... £9.50

Food allergies and intolerances: please speak to a member of our team if you have a food allergy or intolerance  
All prices include VAT. A discretionary 15% service charge will be added to your bill in lieu of gratuity.

