

To finish

Mulled Cider Poached Pear, cardamom coconut cream, cinnamon palmier, vanilla ice cream **10.95 (GF & VE)**

Château Jany, Sauternes, France

Molten Caramel Lava Cake, yoghurt sorbet, orange tuile **11.95 (V)**

10 y.o Taylor's Port, Portugal

Please allow some extra cooking time as we prepare the fondant fresh to order

Prosecco Cheesecake, caramelised apple, prosecco sorbet **10.95 (V, can be GF)**

Late Harvest Viognier, Chile

Cherry tart, amaretto custard sauce, griottines cherry, Pimm's sorbet **10.95 (V)**

Elysium Muscat, California

Castella Carrot Cake, chantilly cream, mango mochi **11.95 (V)**

Late Harvest Garnacha, Spain

Lemon Creme Brulee, lime meringue, raspberry sorbet **10.95 (V & GF)**

Château Jany, Sauternes, France

Peanut Butter & Chocolate Cremeux, banana ice cream, peanut brittle **10.95 (GF & VE)**

Courvoisier VS, France

Please note that paired wine, liqueur and cocktail pairings are additional options.

Not all the ingredients are listed, make sure your server is aware of any allergies or dietary restrictions you have!

Dessert Liqueurs, Digestives & Whiskey

	50ml		50ml
		Courvoisier	8.95
Jameson	8.95	Pedro Ximenez	7.25
Glenfiddich 12	11.50	Elysium / Woodstock Muscat	7.95
Glenkinchie	12.50	Manzanilla Sherry	6.95
Laphroaig 10	12.50	Baileys	7.25
Lagavulin 16	15.95	Graham's Reserve Tawny Port	75ml 9.25
Woodford Reserve	12.00		90ml/Bottle
Macallan 12 Double Cask	16.00	Sauternes	10.50 / 39.00
		Late Harvest Garnatxa	11.75 / 44.00
		Late Harvest Viognier	9.50 / 44.00

Dessert Cocktails 12.50

Dulce de Tequila

Tequila, Cognac, Cointreau, lime juice & agave syrup

Banoffee Pie Martini

Caramelised Banana Liqueur, Butterscotch Schnapps, Caramel, Baileys, Cream & Milk

Espresso Martini

Woodfire roasted espresso, Vanilla Liqueur and Illy Coffee liqueur

After Eight

White Chocolate Liqueur, Creme de Menthe, Cream & Milk