

To finish

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

Château Jany, Sauternes, France

Chocolate Orange Fondant, pistachio ganache, orange & cinnamon sorbet, chocolate 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, cherry sorbet **10.95 (V)**

Elysium Muscat, California

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

Late Harvest Garnatcha, Spain

Vanilla Creme Brulee, caramelised chocolate & macadamia tuile, beurre noisette ice cream **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 paired wine, liqueur and cocktail pairings are additional options.

Dessert Liqueurs, Digestives & Whiskey

	50ml		50ml
Jameson	8.95	Calvados	8.50
Glenfiddich 12	11.50	Courvoisier	8.95
Glenkinchie	12.50	Pedro Ximenez	7.25
Laphroaig 10	12.50	Elysium / Woodstock Muscat	7.95
Lagavulin 16	15.95	Manzanilla Sherry	6.95
Woodford Reserve	12.00	Baileys	7.25
Macallan 12 Double Cask	16.00	Calem 10 Port 75ml	8.50
Hakushu	15.00	Taylors 10 Port 75ml	10.50
			90ml/Bottle
		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

Wood fire roasted espresso, Vanilla Liqueur and Illy Coffee liqueur

Tiramisu

Baileys, Dark & White rum, Cream cheese, Espresso & Vanilla syrup

After Eight

White Chocolate Liqueur, Creme de Menthe, Cream & Milk