



DESSERTS

DECONSTRUCTED VANILLA CHEESECAKE	8.00
<i>with beetroot cloud, honeycomb & biscotti crumb</i>	
STICKY TOFFEE PUDDING (v)	8.50
<i>with salted caramel ice-cream</i>	
CHOCOLATE FONDANT (v)	8.00
<i>with salted caramel ice-cream, cocoa nibs tuile & chocolate soil</i>	
PASSIONFRUIT PARFAIT (v/gf*)	8.00
<i>with poppy seed tuile & elderflowerjelly</i>	
POACHED PEAR (ve/gf*)	8.00
<i>with blackcurrant sorbet & macerated berries</i>	
CHEESE BOARD (gf*)	11.00
<i>A selection of 3 cheeses, with compressed watermelon & biscuits</i>	

Please note some of our dishes may contain traces of nuts

Some of our dishes can be prepared so they are suitable for gluten free diet.

Please advise your server of any dietary requirements.

VAT is included at the standard rate.

AFTER DINNER DRINKS

DESSERT WINE	125ml	bottle
LATE HARVEST MOSCATO D'ASTI "PALAZZINA" Piedmonte, Italy <i>A beautifully balanced dessert wine citrus and honey characters and a lingering zesty finish.</i>	6.90	19.00 (37.5 cl)
CADILLAC, CHÂTEAU HAUT MOULEYRE Bordeaux, France <i>Gold colour with grey shades. Spicy floral nose, Mouth full, balanced, persistent with notes of confit oranges.</i>	7.90	21.50 (50 cl)
BOTRYTIS RIESLING "NECTARIA", TORRES Curicó Valley, Chile <i>The sweetness of Chile is concentrated into this exclusive and pioneering natural sweet wine.</i>	8.90	25.00 (37.5 cl)

PORT

GRAHAM'S "SIX GRAPES' PORT Douro, Portugal <i>Aromas of blackberry and cassis with hints of mint and eucalyptus, ending on a note of tar and spice.</i>	7.25	42.50 (750 cl)
GRAHAM'S 10 Y.O TAWNY PORT Douro, Portugal <i>Almond and hazelnut aromas combined with notes of honey and figs. with a long, luscious caramel-flavoured finish.</i>	8.50	49.50 (750 cl)

WHISKY

	25ml
Bulleit Bourbon	4.50
Monkey Shoulder	6.00
Glenfiddich	5.00
Oban 14	6.50
Bowmore No.1	5.50
Laphroaig 10	5.50

COFFEE

Espresso	2.60
Americano	2.70
Cappuccino	3.00
Latte	3.10
Liqueur coffee	7.90
Mocha/Hot chocolate	3.50
Tea- Ask about our selection	2.50