



The Seafood Restaurant

Sample menu August 2017

Sweets

All at £8.90

Hot Chocolate Fondant, Salted Caramel and Pistachio Brittle with Baileys Ice Cream.
Made with Felchlin chocolate.

Smashed Liquorice Meringue, Berries and Chocolate Mousse.

Panna Cotta with Poached Plums.

Summer Pudding with Mixed Berries and Strawberry Sorbet.

Apple Tarte Tatin with Vanilla Ice Cream.

A Selection of Ice Creams and Sorbets.

Ice Creams: vanilla, strawberry, chocolate, pistachio.

Sorbets: lemon and lime, raspberry, strawberry, mango.

Cheese

A Selection of cheese £9.50

Waterloo

Tomme Brûlée

Driftwood

Keltic Gold

Harrogate Blue

Wookey Hole

Dessert Wines

DOMAINE DE GRANGE NEUVE 2011 Monbazillac (South West France) 50cl **31.50** 100ml **7.50**

Sublime dessert wine made from a blend of, sémillon, sauvignon blanc and a little muscadelle. Fabulously fine with just the right balance between the honeyed sweetness and the fresh, citrus acidity with a flavour that seems to go on and on.

Samos Vin Doux 2015 37.5cl **18.95** 100ml **5.15**

Samos liqueur muscat comes from the eponymous island close to the Turkish coast.

A serious muscat, luscious rather than full blown sweet.

Brachetto D'Acqui 2015 Conterro, Piedmont 37.5 cl **21.50** 100ml **5.70**

This lovely red, fizzy sweet wine from Piedmont is perfect with light desserts.

Please see wine list for wider selection.

Cheese Wines

CHATEAU MALEDAN SUPÉRIEUR 2012 (Bordeaux)

This reminds me of an atmospheric bistro called La Tupina in Bordeaux; just exactly the right wine to go with a plate of cheese.

75cl 31.00 175ml 7.70

VINA ARDANZA RESERVA 2007 La Rioja Alta (Spain)

37.5cl 30.00

Port

Quinta de la Rosa 2012 LBV 70ml **6.50**

The best late bottle vintage we've tasted

Quinta de la Rosa Tonel No 12,
10 year old Tawny 70ml **7.25**

Quinta de la Rosa colheita 2008 70ml **8.25**

Quinta de la Rosa Vintage 2011 70ml **11.50**

Tea and Coffee 4.50

Served with Petit Fours.

Please ask a member of staff for information on allergens.