



The Seafood Restaurant

Sample menu February 2018

Sweets

All at £8.90

Apple Tart with Vanilla Ice Cream.

Hot Chocolate Fondant, Roasted Sugared Peanuts and Vanilla Sauce.
Made with Felchlin chocolate.

Milk Chocolate Mousse, Caramelised Bananas and Mango Sorbet.

Mexican Rice Pudding with Honeycomb.

Pear Tart Tatin with Chocolate Ice Cream.

A Selection of Ice Creams and Sorbets.
Ice Creams: vanilla, strawberry, chocolate, pistachio.
Sorbets: lemon and lime, strawberry, raspberry and mango.

Cheese

A Selection of cheese £9.50

Elmhirst
Cornerstone

Tomme Brûlée
Harrogate Blue

Driftwood
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 **32.00** 100ml **10.25**
*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 Contero, 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 33.00 175ml 8.20

VINA ARDANZA RESERVA 2007 La Rioja Alta (Spain)
37.5cl 31.00

Port

Quinta de la Rosa 2013 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 2005 70ml **11.50**

Tea and Coffee 4.50

Served with Petit Fours.

Americano Cappuccino Latté Espresso Macchiato

Please ask for information on allergens.