



# The Seafood Restaurant

## Sample menu June 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.

Raspberry Brûlée with Biscotti.

Vanilla Ice Cream with Pedro Ximenez Viejo Solera.  
*The Andalucians tip a little rich unctuous Pedro Ximenez sherry over their ice cream.*

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 Brulee

Driftwood

Keltic Gold

Harrogate Blue

Wookey Hole

### Dessert Wines

DOMAINE DE GRANGE NEUVE 2011 Monbazillac (South West) 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 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 31.00 175ml 7.70**

### 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**

### Tea and Coffee 4.50

Served with Petit Fours.

Please ask a member of staff for information on allergens.