



Sample menu October 2017

### Sweets

All at £8.90

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

Nectarine Tart with Lemon Verbena Ice Cream.

Vanilla Cheesecake with White Chocolate Glaze and Damsons.

Panna Cotta with Poached Plums.

Pineapple Tart Tatin with Coconut Ice Cream.

Milk Chocolate Mousse, Caramelised Bananas and Crème Brûlée 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

Elmhurst	Tomme Brûlée	Wookey Hole
Cornerstone	Harrogate Blue	Driftwood

### 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 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 8.00**

VINA ARDANZA RESERVA 2007 La Rioja Alta (Spain)  
**37.5cl 30.00**

### 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**

### Tea and Coffee 4.50

Served with Petit Fours.

Espresso Based Coffee

A blend of ethically sourced speciality coffee, this is a heavy and deliciously intense cup with a long, rich finish. Flavour notes of dark chocolate, fudge and deep, dark sugars. Works beautifully with or without milk.

Americano Cappuccino Latté Espresso Macchiato

Please ask a member of staff for information on allergens.