



Sample menu March 2017

Desserts

PANNA COTTA
with salted pistachio cream
6.95

PAVLOVA WITH WINTER BERRIES
with whipped cream and berry compote
6.95

HOT CHOCOLATE FONDANT
with salted caramel ice cream (please allow 15 minutes)
6.95

RUM SAVARIN
with Chantilly cream and Winter berries
6.95

STICKY TOFFEE PUDDING
with vanilla ice cream
6.95

SELECTION OF ICE CREAMS AND SORBETS
6.95

SELECTION OF CHEESE
Eve, Cornish baby blue, Beaufort d'alpage, Lancashire bomb and Aged Gouda.
9.95

Dessert Wines 125ml

SAMOS VIN DOUX
2013

Liqueur Muscat
Samos liqueur Muscat comes from the eponymous island close to the Turkish coast. A serious Muscat, luscious rather than full blown sweet.
6.20

CAMPBELLS
RUTHERGLEN
2014 AUSTRALIA

Liqueur Muscat Made in North East Victoria, this is sumptuous, dark and alcoholic.
8.50

BAUDUC SAUTERNES
2011 BORDEAUX

If the grape harvest is particularly good our friend Gavin Quinny makes a Sauternes which is unctuous and fragrant.
7.50

VIN SANTO TTEGRINO
D'ANCHIANO
LEONARDO 2007

Vin Santo is a Tuscan peculiarity. Dark sweet liquid, something of the style and quality of Madeira.
9.50

Please ask a member of staff for information on allergens.