

DESSERT MENU

All at 10.25

Chocolate & pecan brownie, salted caramel ice cream

Apple tarte tatin, vanilla ice cream

Basque cheesecake, red berry compote

Strawberries “n” cream, crushed shortbread & meringue

Ice Cream & Sorbet (3 scoops) Choose from a selection of:

Vanilla, Belgian Chocolate, Strawberry, Salted Caramel, Pistachio, Banana Butterscotch,
Lemon sorbet, Mango sorbet, Raspberry sorbet

Mini chocolate brownie or cheesecake served with tea or coffee 8.50

Affogato (with Amaretto liquor - £11.45) 7.85

Single scoop of vanilla ice cream topped with an espresso shot

Coupe Colonel 10.95

Single scoop of lemon sorbet topped with a single shot of Grey Goose vodka

British Farm House Cheeses 13.95

Isle of Mull Cheddar (Isle of Mull, Scotland) - unpasteurised cow's milk.

A rich, savoury & salty cheddar with an earthy edge. The cows are fed on the grain husks from the nearby Tobermory whisky distillery as well as the Islands lush grass. Matured for up to 18 months.

Ashlynn Goat's (Worcestershire, England) - pasteurised goat's milk.

An ash coated goats cheese providing a monochrome appearance. The cheese has a buttery richness pierced with a lemony sharpness & a touch of spice. The cheese becomes creamier & runnier as it matures.

Harrogate Blue (Yorkshire, England) - pasteurised cow's milk.

A gentle blue cheese with a golden body laced with blue veins. The cheese has a good balance of creaminess & blue tang with a hint of pepper.

Dessert Wine

| | Glass (10cl) | Bot (37.5cl) |
|---|--------------|--------------|
| Limited Release Barossa 2023, Semillon botrytised grapes, Australia | 9.00 | 31.00 |
| Noble Riesling 2022, Framingham, Marlborough, New Zealand | 12.50 | 40.50 |
| Sauternes 2022, Château Laville, Bordeaux, France | 13.00 | 43.50 |

Port & Sherry

| | Glass (10cl) | Bot (75cl) |
|---|--------------|------------|
| Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal | 7.25 | 48.00 |
| 10 year old Tawny Port NV, Sandeman, Douro, Portugal | 9.25 | 61.00 |
| Vau Vintage Porto 2000, Sandeman, Douro, Portugal | 14.25 | 102.00 |
| Fino Sherry « Inocente » NV, Valdespino, Andalucia, Spain | 7.00 | 43.00 |
| Amontillado Sherry « Tio Diego » NV, Valdespino, Andalucia, Spain | 7.85 | 47.50 |

Malt Whiskys

| | |
|--------------------|-------|
| Glenfiddich 12yrs | 11.75 |
| Glenmorangie 10yrs | 12.50 |
| Talisker 10yrs | 13.25 |
| Laphroaig 10yrs | 13.25 |
| Macallan 12yrs | 14.25 |
| Oban 14yrs | 19.95 |
| Lagavulin 16yrs | 19.95 |

Brandies & Cognacs

| | |
|------------------------------|-------|
| Janneau VSOP Armagnac | 14.95 |
| Berneroy VSOP Calvados | 13.50 |
| Martell VS | 12.50 |
| Hennessy VSOP Cognac | 12.25 |
| Remy Martin | 13.75 |
| Hennessy X.O. Cognac | 44.00 |
| Bache Gabrielsen Cognac | 11.00 |
| Bache Gabrielsen Cognac 1992 | 34.00 |

Tea & coffee selection

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| English Breakfast, Earl Grey Tea, Camomile | 4.00 |
| Fresh Mint, Green Tea, Fresh Ginger Tea | 4.65 |
| Espresso | 4.00 |
| Americano | 4.35 |
| Cappuccino, Flat White, Latte, Double Espresso | 4.65 |

Should you have a food allergy please advise the waiting staff.

Menus detailing allergens are available upon request.

Whilst every effort is made to be extremely careful, we cannot guarantee any of our dishes will be free of any traces of allergens, including peanuts.

A discretionary 12.5% service charge will be added to your bill

Our spirit measures are 50ml, 25ml measures are available on request