

Dessert Selection



Dark chocolate tart, apricot ice cream,
shot of schnapps sauce



Chef's assiette of desserts



Strawberry champagne jelly



Vanilla parfait, warm cherries



Gooseberry syllabub, tuille biscuits



A selection of British cheeses, celery and grapes

(A supplement of £5.95 will apply if cheese is taken
as an extra course).

Dessert Wine

- 49 **Vino Dulce De Moscatel, Ochoa 2002** £31.50
per bottle
Although sweet, this wine is quite light and
not too rich – with a nice freshness on the
palate. Made from the Moscatel grape by
the Ochoa Company in Navarra, Northern
Spain.

Port

- 116 **Taylor Late Bottled Vintage 1998** £3.10
per glass
Medium to full bodied with rich, sweet fruit,
Good LBV style.
- 117 **Fonseca Guimaraens 1986** £4.20
per glass
In some 'non – declared' years, Fonseca
produce a Guimaraens Vintage Port. These
are made in the same way as "declared"
vintages and released on to the market
when ready to drink.

Liqueurs

We have a wide selection of liqueurs available, please
ask a member of the restaurant staff for details.