

## Dessert Selection



Bread and butter pudding,  
orange marmalade, whisky custard



Omelette soufflé, fruit purée, vanilla ice cream



White chocolate & chestnut parfait, Tia Maria sauce



Chef's assiette of desserts for two



Chocolate marbled panna cotta, mint cream



Passion fruit tart, passion fruit ice cream



A selection of British cheeses,  
celery, walnuts and grapes

or

A platter of local cheeses,  
warm bread and olives for two

Shropshire blue, Chaser, Sage Derby, Staffordshire smoked

(£5 supplement per person)

## 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.