

Dessert Selection



Chocolate and raspberry mousse
with a griottine syrup



Bread and butter pudding with ginger ice cream



Lemon parfait with a chocolate brownie



Blackberry frangipane tart
with honey ice cream and Earl Grey tea syrup



Pistachio cheesecake with a berry compote



A selection of British cheese
with grapes, celery and quince jelly

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

Dessert Wine

- 49 **Vino Dulce De Moscatel, Ochoa 2002** £25.50
Although sweet, this wine is quite light and per bottle
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** £2.80
Medium to full bodied with rich, sweet fruit, per glass
Good LBV style.
- 117 **Fonseca Guimaraens 1986** £4.00
In some 'non – declared' years, Fonseca per glass
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.