





Puddings

Malted honey, chocolate chip cheesecake, raspberries and sherbet 6.95

Chocolate marquise, salt caramel, crème fraiche, candied pistachio v 7.25

Vanilla pannacotta, champagne rhubarb and toffee granola 6.95

Pear and almond tart, cassis rippled yogurt chantilly v 6.95

Ice creams and sorbets 1.50 per scoop v

Cheese and biscuits, celery, apple and grape compote v 7.95

Graham's 10-year Tawny Port 4.50

Cockburn's Special Reserve Port 3.50

Tea & coffee 2.00

Speciality coffee 2.50

Liqueur coffee (priced as taken)

Dessert Wine 18.55 Bottle / 5.20 100ml

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley Chile

Papaya, peach, apricot and mango combine well with honey and spice on the nose. Very rich but not cloying, shows a nice touch of orange blossom and orange and lemon acidity

If you have any special dietary requirements, please let us know as all of our food is prepared by our chefs and we will advise of any allergens. All our menus are