

AUBREY RESTAURANT

DESSERT MENU

SWEET WINES, PORTS & SHERRY

DESSERT WINES	100ml / Btl	
Bowen's Folly Late Harvest Riesling South Africa (375ml)	8,00	23,00
Sauternes Les Garonnelles, Bordeaux, France (375ml)	11,00	40,00
PORTS	100ml / Btl	
Graham's Late Bottled Vintage	7,50	60,00
Sanderman's 10 Years Tawny	11,00	80,00
SHERRY	100ml / Btl	
La Gitana Manzanilla (375ml)	7,00	25,00

DESSERTS

6.50

Treacle tart
with clotted cream

**White, milk and dark chocolate
brownie**
with mint chocolate chip ice cream

Vanilla crème brûlée
with fresh berries

**Roasted English
rhubarb and apple crumble**
with vanilla custard

Honey parfait
with warm glazed plums and pistachios

**Apricot and sultana
bread and butter pudding**
with caramel ice cream

**Selection of homemade
ice-creams and sorbets**

CHEESES

10.50

Best of British cheese selection
served with grapes, quince jelly, celery and
Scottish oat cake

Formidable fromage
served with panneforte, wine soaked walnuts
and raisins, truffle honey,
apple, pecan and raisin bread platter

*If you are allergic to any foods,
please inform your waiter at the time of ordering*