

## CHEESE

Selection of cheeses *home-made seasonal chutney & crackers* £14

*Ideal with Warre's Late Bottled Vintage Port 2013 Douro, Portugal 50ml £5*

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## DESSERTS

Cru Virunga chocolate & clementine bombe V £8

*Perfect with the Riesling Icewine, Stratus Vineyards 2016 Niagara, Canada 125ml £9*

Chocolate fondant vanilla ice cream V £8

*Recommended with Ten Year Old Tawny Port, Quinta da Silveira, Douro, Portugal 50ml £6.50*

Classic apple tarte Tatin Calvados & salted caramel V £8

*Try with Tokaji 5 Puttonyos, Royal Tokaji Company 2013 Tokaji, Hungary 75ml £9*

Vanilla crème brûlée poached rhubarb GF £8

*Excellent with Sauternes, DV by Doisy Védrières, 2015, Bordeaux, France 75ml £6.50*

Coconut rice pudding tropical compote VE £8

*Delicious when paired with Malvasia 10 Year Old, Vinhos Barbeito, Madeira Portugal 50ml £9*

Golden pineapple passion fruit & pomegranate GF VE £8

*Moscato d'Asti Vietti Cascinetta 2018 Piedmont, Italy 125ml £7*

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## ICE CREAMS & SORBETS

Ice Creams V  
£2.50 per scoop

*Cinnamon,  
Vanilla,  
Salted Caramel*

Sorbets VE £2.50  
per scoop

*Passion fruit,  
Strawberry,  
Raspberry*

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## AFTER DINNER COCKTAILS

Chocolate Martini £14

*Ketel One Vodka, Briottet crème de cacao blanc*

Espresso Martini £14

*Belvedere Vodka, Home-made sugar syrup, Single espresso, Mr Black*

Brandy Alexander £14

*Rémy Martin VSOP, Briottet crème de cacao blanc, whipped cream*

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V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request

*Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.*

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