

DESSERTS {ALL £7}

CHOCOLATE DELICE
boozy blackberries & ripple ice-cream

BURNT LEMON BRULEE
lemon curd

APPLE TART
salted caramel ice-cream

RASPBERRY FOOL
panna cotta ice cream & meringue shard

SORBETS	ICE-CREAM
STRAWBERRY & LIME	RASPBERRY PANNA COTTA
GREEN APPLE	BLACKCURRANT RIPPLE
COCONUT	SALTED CARAMEL
MANGO	VANILLA
£4 {2 SCOOP} £6 {3 SCOOP}	

AFTER DINNER DRINKS

HENESSEY XO, COGNAC
£12

FERNET BRANCA, BITTER DIGESTIF
£4

DOW'S QUINTA DO BOMFIM,
VINTAGE PORT
£5

HIDALGO TRIANA,
PEDRO XIMÉNEZ SHERRY
£5

MUSCAT DE BEAUMES-DE-VENISE, CAVE
DES VIGNERONS, France
125ml £6.5 375ml £19.5

VICTORIA OPITZ ROTFEDER
BEERENAUSSLESE PINOT NOIR, Austria
125ml £15 375ml £45

CHEESE

Our artisan cheese selection is from I.J Mellis, their range of farmhouse cheese has an unrivalled flavour & quality.

THREE CHEESE £10.5
FIVE CHEESE £14

BARON BIGOD
{England}
buttery brie style cheese made from milk from grass-fed cows

SHROPSHIRE BLUE (v)
{England}
mellow & salty with a citrus tang & sweet finish

DORSTONE
{England}
light mousse textured rich & tangy goat's cheese

PRIMA DONNA
{Holland}
combines the fruitiness of Parmesan with the creaminess of Gouda

OSSAU IRATY
{France}
ewe's milk cheese from the Basque region of the French Pyrenees



COCKTAILS

ROYAL OLD FASHIONED £8.5
Old Pulteney 12yo whisky, PX sherry, demerara sugar, orange oils, bitters & whisky mist

ESPRESSO MARTINI £8
Grey Goose vodka, Tia Maria, WH vanilla syrup, Artisan coffee espresso

WHITE HORSE COLADA £8.5
WH coconut infused Velho cachaça, banana liqueur, pineapple, almonds & cream