

Dessert Menu

DESSERT WINE	50ml	125ml	BOTTLE
MOSCATO D'ASTI, 2016	£5.00	£12.00	£36.00
SAUTERNES, 2014		£19.50	£58.00

PORT	50ml	125ml	BOTTLE
DOW'S RUBY	£6.50	£13	£50
DOW'S LBV	£8	£16	£70
DOW'S 10YR TAWNY	£8	£16	£70

AFTER DINNER COCKTAILS

BRANDY ALEXANDER £12.00

Brandy, Crème de Cacao Brown & Cream

CHERRY BAKEWELL £13

Disaronno, Cranberry Juice, Maraschino Liqueur & Cream

'VELA' VANILLA ESPRESSO MARTINI £15.50

Vela Dockyard Vodka, Kahlua, Vanilla & Espresso

HOT BEVERAGES

NEWBY TEA & HOMEMADE PETIT FOUR £8.50

COFFEE & HOMEMADE PETIT FOUR £8.50

Please note that all gluten free dishes are made with gluten free ingredients but in a kitchen that contains gluten

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CLEMENTINE CAKE | £9.50
Mascarpone Cream, Caramel, Toasted Almond

TIRAMISU KISS | £12
Tia Maria Ice Cream

DARK CHOCOLATE BAILEYS CRÈMEUX | £14
Hazelnut, Dacquoise, Hazelnut Sorbet

WINTER SENSATION | £9
Plant Based Cheesecake, Butternut Squash, Blackberry, Oat Crumble

SELECTION OF THREE BRITISH CHEESES | £15
Homemade Chutney & Crackers
Please ask a member of staff for the Seasonal Cheese Menu

SELECTION OF SIX HOMEMADE PETIT FOURS | £9

TWO PISTACHIO MACARONS & COFFEE | £6.50

SELECTION OF ICE CREAMS OR SORBETS | £9
Please ask a member of staff for the Selections