



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



Dessert Menu

BURNT BASQUE CHEESECAKE | £9

Rowhill Damson Compote, Shortbread (gf)

HIBISCUS & POPPY PAVLOVA | £10

Mixed Berry Compote, Chantilly Cream, Blackcurrant Sorbet (vg, gf)

RICH DARK CHOCOLATE CRÈMEUX | £12

Whisky Pear Gel, Almond Joconde, Pear & Cardamom Sorbet

STICKY TOFFEE PUDDING | £9

Clotted Cream, Toffee Sauce (gf)

SELECTION OF THREE CHEESES | £15

Please ask a member of staff for the Seasonal Cheese Menu

SELECTION OF SIX HOMEMADE PETIT FOURS | £9

TWO MANGO & COCONUT MACAROONS & COFFEE | £6.50

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