

DESSERTS

DESSERT WINE	50ml	125ml	BTL
MOSCATO D'ASTI, 2016	£5.00	£12	£36
SAUTERNES , 2014		£19.50	£58
PORT	50ml	125ml	BTL
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
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 BEVERAGE WITH SIX HOMEMADE PETIT FOURS £9

TWO PASSIONFRUIT AND POPPY SEED MACAROONS & COFFEE
£6.50

Please note that some dishes and drinks may contain allergens, and gluten-free items are prepared in a kitchen that handles gluten. Prices are inclusive of VAT but a 12.5% discretionary service charge applies.

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MILLIONAIRES BROWNIE | £14
Dark Chocolate Brownie, Salted Caramel Crèmeux, Dark Chocolate Gel, Shortbread Crumb, Caramel Ice Cream

RHUBARB AND CUSTARD | £12
Honey and Thyme Infused Rhubarb, Vanilla Anglaise, Pistachio and Toasted Oat Sable, Rhubarb Gel

GREEK HONEY AND ORANGE BLOSSOM CAKE | £9.50
Candied Walnuts, Toasted Almonds, Orange Blossom Syrup, Greek Yoghurt Sorbet, Honey and Olive Oil Filo Crumb

LEMON AND ELDERFLOWER CHEESECAKE | £9
Lemon Curd, Shortbread Crumb, Meringue Kisses, Elderflower Gel, Lemon Verbena Sorbet (ve, gf)

DARK CHOCOLATE BROWNIE | £9
Salted Caramel Sauce, Dark Chocolate Shavings, Vanilla Ice Cream (ve, gf)

SELECTION OF THREE CHEESES | £15
Please ask a member of staff for the Seasonal Cheese Menu

SELECTION OF ICE CREAM AND SORBETS | £9
Please ask a member of staff for the Selection

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