

## **DESSERTS**

Salted Caramel Tart praline cream - ginger & vanilla ice cream £10

Warm Bitter Chocolate Fondant blood orange sorbet - pistachios - chocolate snap £10

Vanilla Poached Pear white chocolate & hazelnut crémeux - pear & sheep's yoghurt sorbet - hazelnut praline £10

Artisan Cheese Board quince jelly - celery - grapes - biscuits

 $Four \ Cheeses \ \pounds 12.50$  Appleby Cheshire - Cornish Yarg - Ragstone Goat's - Shropshire Blue

Seven Cheeses £18

Affogato vanilla ice cream - fresh espresso £7

Espresso Martini vodka - Kahlúa - fresh espresso - sugar £10

## **DESSERT & FORTIFIED WINES**

Tanners Ruby Port £6
Tanners Late Bottled Vintage Port £6.85
Noval Tawny Port £8.25
Tío Pepe Sherry £5.50
Tanners Fino Sherry £5.50
Tanners Cream Sherry £5.50
Pedro Ximénez Sherry £7.75
Sauternes £7.75
El Aziz, Vendemmia Tardiva, Fina £6.50
Rivesaltes Grenat, Sur Grains £7.75

A Discretionary 10% Service Charge Will Be Added To Your Final Bill. This Is Split Equally Between All Of Our Team