



## Dessert Menu

*This is an example of the type of dishes that feature on our daily changing evening specials menu.*

### **Baileys pannacotta**

coffee syrup, candied hazelnuts, chocolate ganache, dulce de leche ice cream £6½ (v)

### **Chocolate & orange cheesecake**

orange sorbet, orange truffle £6½ (v)

### **Pavlova**

berry compote £6½ (v) (gf)

### **Warm apple crumble**

vanilla ice cream £6½ (v)

### **Spiced black treacle cake**

honey glazed plums, stem ginger ice cream £6½ (v)

### **Selection of petit fours**

served with espresso £6 (v)

### **Ice creams & sorbets**

**Ice creams:** vanilla, chocolate, rum & raisin, stem ginger, honeycomb

**Sorbets:** mango, raspberry, blackcurrant

£5½ (v) (gf<sup>+</sup>)

### **Dessert Wine**

*For full tasting notes please see our main wine list*

<b>Muscat de St Jean de Minervois (15%vol)</b>	£15 half bottle
This wine pairs well with the desserts on our menu that contain flavours such as apple, citrus, milk chocolate or even banoffee pie. It also partners the blue cheeses on our cheese board.	
	£4½ 100ml glass £2⅓ 50ml glass
<b>Botrytis Semillon Vat 5 (11%vol)</b>	£17 half bottle
This wine with its intense marmalade and dried peel flavours goes well with any fruit desserts including lemon and is a great accompaniment to our cheese selection	
	£4.70 100ml glass £2.35 50ml glass
<b>Black Muscat (15%vol)</b>	£21 half bottle
This dark dessert wine tackles the rich chocolate desserts that no other wine can. It also pairs very well with red fruit desserts, ice cream and strong blue cheeses.	
	£5.60 100ml glass £2.80 50ml glass
<b>Pedro Ximenez (15% vol)</b>	£21 50cl bottle
This is a complex wine with flavours of molasses and raisins and is stunning with ice cream and can even be poured over vanilla ice cream	
	£5.60 100ml glass £2.80 50ml glass