



# Dessert Menu

## Lemon posset

meringue, blackcurrant sorbet

£6½ (gf) (v)

## Opera cake

joconde sponge, vanilla & black pepper pannacotta, berries, almond tuille

£8

## Fruit crumble

vanilla ice cream

£6½ (v)

## Chocolate delice

griottines, raspberry sorbet

£7 (v)

## Selection of petit fours

served with espresso

£8½ (v)

## Ice creams & sorbets

Ice Creams: vanilla, rum & raisin, stem ginger, honeycomb, bannoffee, coconut

Sorbets: raspberry, blackcurrant

£5½ (v) (gf\*)(df\*)

## Dessert Wine

For full tasting notes please see our main wine list

### Muscat de St Jean de Minervois (15%vol)

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.

£15 half bottle  
£4½ 100ml glass  
£2½ 50ml glass

### Botrytis Semillon Vat 5 (11%vol)

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

£17 half bottle  
£4.70 100ml glass  
£2.35 50ml glass

### Black Muscat (15%vol)

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.

£21 half bottle  
£5.60 100ml glass  
£2.80 50ml glass

### Pedro Ximenez (15% vol)

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

£21 50cl bottle  
£5.60 100ml glass  
£2.80 50ml glass