

# the new london

## Desserts

- Almond slice, bay leaf custard ice cream, rhubarb jam 6.9  
Passion fruit, wholemeal granola, yoghurt ice cream, honey 6.9  
Peanut butter iced parfait, banana bread, caramelised banana 6.9  
Malt chocolate tart, maple ice cream, maple comb 6.9  
Chocolate fondant, zabaglione, mascarpone ice cream, coffee 7.5  
Petit fours - 6 pieces 5.5

## Cheese

- Homemade crackers, chutney, semi dried grapes  
3 cheeses 7.9    5 cheeses 12.5    8 cheeses 19.5

**Stinking bishop**  
soft cows cheese  
pungent smell  
Gloucestershire, UK  
pasteurised

**Cashel blue**  
original cow's milk  
blue  
Co Tipperary, Ireland  
pasteurised

**Berkswell**  
hard sheep's milk  
cheese  
Midlands, UK  
unpasteurised

**Ragstone**  
Light creamy goats  
cheese, lemony  
Kent, UK  
unpasteurised

**Golden Cenarth**  
Welsh valley,  
organic, semi soft  
Wales, UK  
Unpasteurised

**Blue Monday**  
Likened to a British  
gorgonzola  
Scotland, UK  
pasteurised

**Cornish Smuggler**  
Farmhouse cheese,  
red marbling  
Cornwall UK  
Pasteurised

**Lincoln poacher**  
22 month aged hard  
cheese, creamy taste  
Lincolnshire, UK-  
unpasteurised

## Dessert wine

**Chateau le pin Sacriste**  
France 2014  
pale gold in colour, honeyed,  
rich with great finesse  
125ml glass 6.5  
70cl bottle 39.5

**Sauternes liqueux**  
France 2013  
thick with sugar, gentle, creamy  
roundness  
125ml glass 7.5  
50cl bottle 30.5

**Bechtolsheimer Riesling**  
Germany 2008  
Notes of spicy apple, high  
acidity, rich raisin texture  
125ml glass 11.5  
37.5cl bottle 34.5

## Port

**Ramos Pinto**  
50ml 5.5    bottle 52

**Ramos Pinto lbv**  
50ml 6.5    bottle 65

**Ramos Pinto white**  
50ml 6.5

**10yr tawny**  
50ml 7.5    bottle 78

**20yr tawny**  
50ml 8.5    bottle 88

**30yr tawny**  
50ml 12.5    bottle 129

Espresso, 2.9    Flat white 3.5    Cappuccino 3.5    Americano 2.9  
Tea infusions 2.9    Liquor coffee 7.5