

## Desserts

Sticky ginger cake, rum raisin ice cream sandwich, pineapple 6.9

Poached pear, crème patisserie, nutmeg, bay leaf milk crisp 6.9

Panettone, cappuccino ice cream, coffee jelly, Chantilly 6.9

Mince pie artic roll, brandy cherries, cinnamon pastry 6.9

Dark chocolate fondant, amaretto custard, cranberry, almond brittle 7.5

Petit fours - 6 pieces 5.5

## Cheese

Homemade crackers, preserve, 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

**Rutland red**  
Mature red  
Leicester  
Leicestershire 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 liqueureux**  
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

White wine (vintage may vary from menu descriptions)	vintage	bottle
Reserve Saint-Marc Greanche Blanc – France Aromas of white flowers, citrus fruit and honey Glass 175ml 5.3      250ml 6.8	2017	17.5
Muscadet ‘Sur lie’ Domaine des noelles – France Typical sauvignon Blanc from Loire, delicate sweet mature notes Glass 175ml 5.9      250ml 8.8	2017	24
Reinares blanco – Spain Lemon curd, fresh pineapple fruit, elegant floral notes Glass 175ml 5.7      250ml 7.9	2016	22
Finca de Alta Chardonnay/Chenin - Argentina Clean aftertaste, typical chardonnay body, full fruit pallet Glass 175ml 5.8      250ml 8.2	2016	24
Giffords Hall, Bacchus - England Delicious floral character, notes of elderflower and gooseberry	2015	27
Verdicchio de la Jesi Classico – Italy Delicate, fresh, fruity, aromas of apricot	2017	25
Schier Mosel, Riesling - Germany Firm, acidity complexity, flavours of green apple	2016	28
Gavi – antasio – Italy Fragrant bouquet, grapefruit, passionfruit, gooseberry, flavours	2016	29
Rapaura Springs, Sauvignon Blanc – New Zealand Firm, acidity complexity, flavours of green apple	2017	32
Petit Chablis, Jean Durup - France Flavours of light lemon and a hint of vanilla. Classic Chablis finish	2016	37
Pio Cesare Arneis, Langh – Italy Firm, acidity complexity, flavours of green apple	2013	38
Sancerre, les Caillottes – Pascal Jolivet – France Firm, acidity complexity, flavours of green apple	2016	44
Pinot Gris, Alsace, les princes – France Elegant, structured ripe fruit, slightly smokey with cocoa flavours	2015	48
Domaine Ott-Clos Mirelle – France Rich lemon oil, peach on the palate, great concentration Of fruit, with a tight steely nose	2012	58
Savigny les Beaune, les Vergelesses – France Deep yellow colour, forms a wine with backbone and a silky texture	2011	67

Red wine (vintage may vary from menu descriptions)	vintage	bottle
Reserve Saint-Marc, Syrah rouge – France Delicate flavours of cherry, blackcurrant and lilac Glass 175ml 5.3      250ml 6.8	2016	17.5
Spier 'signature' Merlot – South Africa Dark berry aromas, caramel, hint of smoky tobacco Glass 175ml 5.6      250ml 7.9	2016	23
Insolia Dei Nuraghi Cannonau - Italy Vibrant, fresh cherry and raspberry palate, subtle flavours Glass 175ml 5.5      250ml 7.6	2015	23
Alta Vista, Malbec – Argentina Intense well rounded flavours of plum and redcurrant Glass 175ml 6.8      250ml 9.5	2017	28
Big Block Shiraz, Australia Jammy dark fruits, hint of cherry and bitter chocolate	2017	24
Vondeling Petit Rouge Merlot Cabernet - South Africa Medium bodied classic cabernet, Cassis Ruiz, slight herb quality	2013	29
Eguren Urgarte, Crianza – Spain Mature fruit, aging and slightly toasty aroma	2014	30
Le Versant, Pinot Noir – France Firm, acidity complexity, flavours of green apple	2017	28
Dainero, Toscana - Italy Complex perfumes of mulberry, forest fruits, and orange peel	2015	39.5
Sancerre, Rouge, Pascal Jolivet – France Developed aromas of red fruit, subtle spicy flavours	2015	44
Villa Caffagio Chianti classico - Italy Cherry, bramble, spice, tobacco with ripe tannins	2010	43
Domaine Ott, Bandol – France Elegant, structured ripe fruit, slightly smoky with cocoa flavours	2011	60
Urgarte, Gran Reserva - Spain Supremely polished, notes of leather and pomander	2010	58
Chateau de Pez, St Esteph – France Solid colour with heavy purple/blue tinges, nose packed with plum, jammy fruits and lasting chocolate aroma	2011	70
Costello Fonterutoli Gran Selezione - Italy Combination of intense elegance ripe red berry fruit, mocha and morello cherry . Muscular structure and fine tannins with a long finish	2012	78

Rose wine (vintage may vary from menu descriptions)	vintage	bottle
La Fleur Melange Rose – France Soft salmon pink, subtle berry finish Glass 175ml 5.6      250ml 6.7	n/v	18.5
Saint Louis, Coteaux en Provence Light pink, gentle strawberry and redcurrant flavours	2014	27
Domaines Ott – France Full structure, harmonious balance, peach, nectarine on the finish	2015	46

## Champagne and Sparkling

Casa gheller, Valdobbiandene – Prosecco doc Crisp, refreshing, wonderful effervescent with floral notes Glass 125ml 6.5	n/v	27.5
Giffords hall Classic Cuvee - English sparkling Delicate floral twist with lots of depth and a biscuit finish	n/v	40
Joseph Perrier, cuvee Royale brut Elegant, fresh, light, well balanced with a good length Glass 125ml 9.5	n/v	45
Joseph Perrier, cuvee Royale brut rose Wild violet followed with touch of liquorice, with sweet red fruits	n/v	59
Joseph Perrier, cuvee Royale blanc de blancs Elegant and complex aromas of Mirabelle plums, white flowers Rich brioche elements, long lemony finish	n/v	65
Louis Roederer, brut premier Rich yet subtle, hints of Hawthorne, almonds and toast	n/v	75
Louis Roederer, brut rose Deep salmon pink colour, round and supple flavour of red berries	2011	99
Louis Roederer, brut vintage Full rich vanilla and walnut nose complex toasted honey and almond flavours, fine citrus balance to complete the balance	2009	110
Louis Roederer Cristal Rich and intensely fruity, notes of citrus and berries, followed by a subtle toastiness and warmer notes of almond	2006	350