

Dessert Menu

Milk chocolate crunch, white chocolate ice cream, walnut nougatine.

Assiette of rhubarb, soufflé, jelly, cheesecake, foam.

Pineapple soufflé, coconut ice cream, sauce anglaise.

Selection of eight French and English cheeses, apple and quince chutney, rustic bread. (supplement £3.50)

Cheese as an additional course £10.50

Dessert Wines

Pedro Ximenez, antique, Fernando de castilla, Spain	£7.50 per glass 75ml	
Botrytis Semillon, Yarra Valley Australia 2006	£5.50 per glass 75ml	£22.00 half bottle
Muscat Beaume de Venise, Coyeaux, France 2005	£7.00 per glass 75ml	£28.00 half bottle
Chateau Filhot, Grand Cru, Sauternes, France, 2003	£9.00 per glass 75ml	£38.00 half bottle
Gewurztraminer, late harvest, Willamette valley, Oregon	£10.50 per glass 75ml	£45.00 half bottle
Lilly Pilly, noble blend, riverina, Australia, 2006	£ 9.50 per glass 75ml	£42.00 half bottle
Lilly Pilly, Fortified VP, riverina, Australia 1998	£10.50 per glass 75ml	£43.50 half bottle
Ortega Trockenbeerenauslese 1993 Germany, half bottle		£47.50
Riesling Eiswein, niersteiner oelberg 1999 500ml bottle		£95.00
Chateau D'Yquem, Grand Cru Sauternes 1998 half bottle		£175.00
Warres vintage port 1977 per bottle		£145.00
Warres late bottle vintage 1999	£6 per glass per 75ml	£ 50.00 bottle

A selection of Coffee or Tea with homemade petit fours £4.00