

Dessert Menu

Warm Treacle tart with Raspberry ripple ice cream, white chocolate powder, raspberry coulis,
£6.00

Glazed Citrus tart with mango sorbet, meringue, lemon curd and honeycomb
£7.00

Sticky Toffee pudding with Toffee sauce and vanilla ice cream
£7.00

Lemon And Lime Cheesecake with lemon curd, citrus sorbet
£6.50

Classic Pear Tart Tatin with Vanilla and cinnamon ice cream
£7.00

Dark chocolate fondant with pistachio ice cream, brittle, honeycomb and white chocolate powder
£7.50

Dessert Wines:

Williams & Humbert Pedro

Ximenez 12 Year Old – Spain

Bottle: £17.00 50ml glass: £3.90

Packed with sweet raisins, fig and date flavours.

A wonderful wine that will pair with most desserts, especially chocolate and sticky toffee puddings

Classique Sauternes, Ginestet – France

Bottle: £29.00 50ml glass: £4.50

Rich honey and floral tones, citrus marmalade and apricot hints.

Perfect with lighter desserts and fruits.

Dessert Menu

*Selection of Artisan cheeses
St Thom Goats Cheese, Smoked Cheddar,
Cotswold Brie, Tuxford and Bishop Stilton.*

£9.00

Ports:

Cockburns Ruby Port – Portugal

Bottle: £24.00 50ml glass: £3.50

*Cockburn's, one of the greatest names in Port,
led to development of vineyards in Portugal's Upper Douro valley
in the 19th and 20th centuries.*

*The company is owned by the Symington Family,
Port producers for over 125 years.*

Taylor's LBV Reserve – Portugal

Bottle: £29.00 50ml glass: £4.50

*Three centuries of independent family ownership and
experience ensure that Taylor's Ports continue
to be made to the highest standards.*

*Produced from rich fruity wines from single harvest,
Late Bottled Vintage was developed as an alternative
to Vintage Port without the need to decant.*

MovenPick Ice Creams and Sorbets

£1.75 a Scoop and served with a chocolate pencil

*Ice Creams: Vanilla, Swiss Chocolate, Strawberry,
Rum and Raisin, Caramel, White Chocolate*
Sorbets: Raspberry, Mango, Lemon