



DESSERTS

Capezzana olive oil ice cream, Maldon £9

Maestro Sierra, Pedro Ximénez £7/£60 (750ml)

Ginger parkin, butterscotch, vanilla ice cream £9

2008 Chateau Dauphine Rondillon, Loupiac £8/£70 (750ml)

Yorkshire forced rhubarb & almond tart, creme fraiche £8

2012 Bodegas Bentomiz, Ariyanas Dulce £9/£50 (500ml)

Burnt meringue, plum & cherry jam, lemon £9

2016 Dom. du Trapadis, Rasteau Grenat £10/£50 (500ml)

Neal's Yard cheese, crab apple, crackers £14

Smith Woodhouse, 10 Year Old Tawny Port £8/£80 (750ml)

All dessert wines served as 75ml pour

See overleaf for whiskey, brandy & vin doux naturel