DESSERTS

10

CRISTMAS DUDDING (x) 410 kgg1

Traditional Christmas pudding, brandy cream, cinnamon ice cream	10
SALTED CARAMEL PARFAIT (v) 433 kcal Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel	10
CHOCOLATE FONDANT (v) 608 kcal Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet	13
CRÈME BRULEE (v) 560 kcal Spiced rum crème brûlée, shortbread biscuit	9
PINEAPPLE (v/vg) 546 kcal Vanilla and all spice poached pineapple, pear and lime compote, banana and passionfruit sorbet	11
LEMON TART (v) $583\mathrm{kcal}$ Baked lemon tartlet, Italian meringue, yoghurt and raspberry ripple	11
ICE CREAM & SORBET (v/vg) (per scoop) Selection of ice creams (150-220 kcal) and sorbets (120-150 kcal)	4
CHEESE (268-286 kcal) Your choice of one house cheese, pear chutney and crackers Kidderton Ash, Cornish Yarg, Tomme Aux 7 Fleurs, Baron Bigod, Bleu de Causse	8
CHEESE BOARD (to share) 843 kcal Our selection of five British & French cheeses	20

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

WINE BY THE GLASS

SWEET	100ml
MAURY ROUGE, MAS AMIEL Languedoc-Roussillon, France 2020	10
PINOT GRIS BOTRYTIS, GREYWACKE Marlborough, New Zealand 2018	13
ROYAL TOKAJI, LATE HARVEST Hungary, 2018	14
PASSITO DI PANTELLERIA, 'BUKKURAM' Sole d'Agosto, De Bartoli, Italy 2020	16
CHÂTEAU MONTEILS, SAUTERNS Bordeaux, France, 2010	17
ICEWINE 'GOLD' VIDAL, INNISKILLIN Niagara, Ontario, Canada 2018	25
FORTIFIED	100ml
GRAHAM'S LBV Douro, Portugal 2017	6
GRAHAM'S SIX GRAPES Douro, Portugal	8
BLANDY'S MALMSEY 10YEARS Madeira, Portugal	11
GRAHAM'S QUINTA DOS MALVEDOS Douro, Portugal 2006	12
GRAHAM'S 10 YO TAWNY PORT Douro, Portugal	13

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