

## S U M M E R D E S S E R T S

## **DE:SSERT**

Dark Chocolate & Hazelnut Mille-Feuille, Bourbon Cherries $\ (VE\ DF)$	£6.50
Lemon Posset, Meringue & Lemon Balm Shortbread $(GFO)$	£6.50
Roast Pineapple, Pink Peppercorns, Pina Colada Sorbet, Ginger Crumb (VE DF)	£6.50
Affogato (Darkwoods Espresso, PX Sherry)	£6.50

# De:GESTIFS

#### Fortified & Dessert Wines

Tawny Dee Port, Nieport, Douro, Portugal Fresh and refined with toffee, nuts and orange rind. Great with harder cheeses	70ml £5.50
<b>LBV 2017, Nieport, Douro, Portugal</b> Bold, dark, ripe fruits with warming spices and chocolate undertones	£6.50
<b>NV Manzanilla de Jerez, "La Gitana", Bodegas Hidalgo, Spain</b> Andalucia, Spain Chamomile, blanched almond and bread dough	£5.00
Valdespino El Candado, Pedro Ximinez, Jerez, Spain Treacle, candied peel and dried prune	£6.50
2018 Recioto della Valpolicella, Masua di Jago, Recchia, Italy Chocolate, cherries and coffee	£6.50
2017 MAD, Tokaj Late Harvest, Hungary Apples, quince and honey-blossom	£8.00
Whisku	

#### Whisky

Glenfarclas 10yr, Speyside, Scotland

Oloroso sherry cask-aged, dried fruit, vanilla, cinnamon and cloves	
Glenfarclas 15yr, Speyside , Scotland More robust than the younger cousin, with a hint more malt	£10.50
Waterford Luna 1.1, Waterford, Ireland Pepper, jalapeño, dark chocolate, peppermint tea	£12.50

### Brandy

	50ml
L'Apothicaire de l'Armagnac Baco 2005, Bas-Armagnac, France Roasted caramel, toasted nuts, toffee apple	£10.00

GF = GLUTEN FREE GFO = GF OPTION Ve = VEGAN V = VEGETARIAN DF = DAIRY FREE N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.

Please note that a discretionary service charge of 10% will be added to the bill



50ml

£7.50