



## *Desserts*

*Treat yourself with Think a Century Ahead Cognac Louis XIII  
15ml - £60 / 25ml - £80 / 50ml - £150*

### **Espresso Martini Sabayon £9.95**

Espresso sabayon, chocolate soil, laked toasted almonds served with biscotti  
Salted caramel ice cream  
*Sommelier's choice – Espresso Martini £14.00*

### **Christmas Pudding Soufflé £10.50**

Christmas pudding soufflé and ice cream, served with brandy sauce  
*Sommelier's choice – Pineau des Charentes, France £7.50*

### **Fondant £9.50**

Dark chocolate fondant with cream mousse, kirsh cherries and cherries ice cream  
*Sommelier's choice – Aleatico, Salice Salentino Dolce, Italy 2012 £7.95*

### **Pineapple Carpaccio & Mango £8.95**

Pineapple carpaccio, mango jelly and salsa with toasted coconut,  
passion fruit sorbet  
*Sommelier's choice – Monbazillac, Chateau Ramon, France 2017 £7.00*

### **Crème Brûlée £9.95**

Banana crème brûlée, caramelised bananas, rum and raisin ice cream, Breton biscuit  
*Sommelier's choice – Sauternes, Chateau Les Mingets, France 2014 £8.50*

### **Noel Cheesecake £9.95**

Baked Christmas cheesecake, with a twist of orange, mandarin,  
Champagne jelly, served with mimosa sorbet  
*Sommelier's choice – Botrytised Riesling, Polish Hill River, Australia £9.50*

### **Apple & Winter Berries Crumble Tart £9.95**

Apple and berries compote, slow roasted apple and cinnamon purée,  
blackcurrant sorbet and Calvados anglaise gel  
*Sommelier's choice – Changyu Golden Diamond Vidal Ice Wine 2015, China £13.50*

### **Selection of Cheeses with Fudges Biscuits**

**Three cheeses £8.50 | Five cheeses £13.50**

*To complement, we have a superb selection of three ports for £31.00*

**If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.** All prices are inclusive of vat. a discretionary gratuity of 12.5% is added to the total bill.