

UPPER DECK

• BAR & RESTAURANT •

DESSERTS

DARK CHOCOLATE FONDANT £9.50

Warm, soft-centred chocolate fondant with caramelised pistachio and pistachio ganache | 628 kcal
Sommelier's choice - Aleatico di Puglia Francesco Candido, Italy 2013 £10.00

UPSIDE DOWN PINEAPPLE SPONGE £9.00

With warm vanilla custard | 554 kcal
Sommelier's choice - Mira la Mar Moscatel Sherry £8.00

LEMON MERINGUE CHEESECAKE £9.00

With crispy meringue, blackberry compote and lemon sorbet | 656 kcal
Sommelier's choice - Changyu, Golden Diamond Vidal, Ice Wine, China £10.00

CHOCOLATE PLATE £9.00

With black forest mousse, chocolate soil, tuile leaves and chocolate mushrooms | 444 kcal
Sommelier's choice - Tokaji Late Harvest, Oremus, Hungary 2020 £13.00

PASSION FRUIT & MANDARIN TRIFLE £9.00

Layers of sponge, passion fruit jelly, custard and mandarin, whipped cream | 428 kcal
Sommelier's choice - Vinsanto del Chianti Classico, Vignamaggio, Italy 2014 £14.00

AFFOGATO £6.00

A scoop of vanilla ice cream with a shot of espresso | 70 kcal
Add 25ml of your favourite liqueur £3.50: Amaretto • Baileys • Frangelico • Tia Maria

SELECTION OF ICE CREAM & SORBETS £7.50

Choose three scoops from our selection of ice cream and sorbets

LOCAL CHEESES £3.00^{EA} OR FIVE CHEESES £15.50

Served with chutney and biscuits

Isle of Wight Blue | 75 kcal

Rosary Goat's Cheese | 75 kcal

Wookey Hole Cheddar | 104 kcal

Stoney Cross | 107 kcal

Tunworth | 79 kcal

FLIGHT OF PORT £22.00

Warre's Otima 10yo Tawny £9.00

Fonseca LBV £10.00

Fonseca Vintage 2004 £14.00

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.