

UPPER DECK

• BAR & RESTAURANT •

DESSERTS

WARM DARK CHOCOLATE FONDANT £10.50

Warm, soft-centred chocolate fondant, griottine cherry ganache, white chocolate ice cream and chocolate cherry granola | 628 kcal
Sommelier's choice - Aleatico di Puglia Francesco Candido, Italy 2013 £10.00

BAKED APPLE & BLACKBERRY CHEESECAKE £9.50

With cinnamon crumble and a blackberry brandy compote | 439 kcal
Sommelier choice's - Vinsanto Del Chianti Classico, Italy 2014 £16.00

BUTTERMILK & HONEY PANNA COTTA £9.50

With warm thyme roasted plums and black pepper brandy snap | 969 kcal
Sommelier's choice - Akashi-Tai Shiraume Umeshu £14.00

JAM ROLY POLY £9.00

Homemade strawberry jam, steamed suet sponge, covered in custard | 919 kcal
Sommelier choice's - Moscatel Mira Del Mar £8.00

SPICED BISCUIT ICED PARFAIT £9.00

Spekulatius biscuit parfait, poached autumn fruits and gingerbread biscuit | 488 kcal
Sommelier's choice - Tokaji Late Harvest £13.00

AFFOGATO V £7.00

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 V & SORBETS VG £7.50

Choose three scoops from our selection of ice cream and sorbets

LOCAL CHEESES £3.00 EACH OR FIVE CHEESES £13.50

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.

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