

## DESSERT MENU *with* WINE PAIRINGS



Pear and almond frangipane (V) pear compote, crème fraîche ice cream		£14
<b><i>Paired with</i></b> <i>Tokaji "Late Harvest", Royal Tokaji - Tokaj, Hungary</i>	100ml	£18
White chocolate parfait (NGCI*) (V) blackcurrant ice cream, blackcurrant crumble		£14
<b><i>Paired with</i></b> <i>Banyuls "Rimage Close de Paulilles" - France</i>	100ml	£20
Chocolate and whisky mousse (V) (NGCI*) caramel, toasted oat flapjack		£14
<b><i>Paired with</i></b> <i>Muscat "Campbells" - Rutherglen - Victoria, Australia (Ve)</i>	100ml	£15.50
Black Forest cheesecake kirsch gel, morello cherry ice cream		£14
<b><i>Paired with</i></b> <i>Black Muscat "Elysium", Andrew Quady - California, USA</i>	100ml	£15
A selection of fine cheeses (NGCI*) grape, apple, quince, artisan crackers, red onion chutney (please see our cheese menu)		£16
<b><i>Paired with</i></b> <i>Warre's Otima 10 Year Old Tawny - Douro, Portugal</i>	100ml	£13.50

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V\*) - Vegetarian Option Available, (VG) - Vegan, (VG\*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI\*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF\*) - Dairy Free Option Available