

DESSERT MENU

CHOCOLATE FONDANT ^{GF} 11.00

Served with white chocolate ice cream, salted caramel

Sommeliers choice: Botrytis Semillon, Peter Lehmann, Australia 100ml 9.50

GINGER & HONEY CHEESECAKE 10.50

Served with roasted fig and honeycomb

Sommeliers choice: Botrytis Semillon, Peter Lehmann, Australia 100ml 9.50

PASSIONFRUIT CREME BRULEE ^{✓ GF on request} 9.50

With Palmiers

Sommelier's choice: Sauterns, 2016, France 100ml 13.50

BUTTERSCOTCH MOUSSE ^{✓ GF} 8.50

Served with caramelised apples & candied pecans

Sommelier's choice: Royal Tokaji Late Harvest, Hungary 100ml 14.50

GATEAU ST HONORE 10.50

Served with macerated blackberries, blackcurrant sorbet

Sommeliers choice: Botrytis Semillon, Peter Lehmann, Australia 100ml 9.50

CLUB ICE CREAM [✓] & SORBET ^{✓ GF} 8.50

Three scoops from our selection of Purbeck ice cream: vanilla, chocolate, strawberry, salted caramel.

Sorbets: mango, blood orange, blackcurrant, lemon, Raspberry, Coconut

FOUR CHEESE SELECTION 12.50

A selection of cheeses, please ask your server for today's choice

Served with crackers, grapes and homemade bread & chutney ^{GF on request}

Sommelier's choice: Justino's, Colheita 1999 Madeira 25ml 6.25

FORTIFIED WINES

JUSTINO'S - 5 YEAR OLD MADEIRA - PORTUGAL 100ml - £8.50

DOWS LATE BOTTLE VINTAGE 100ml - £8.50

SANDEMAN RUBY PORT - PORTUGAL 100ml - £8.00

SANDEMAN – 20 YEAR OLD TAWNY 100ml - £15.00

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required.

Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

A discretionary service charge of 12.5% will be added to the total bill.