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## PUDDING

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Ginger crème Brûlée,  
Yorkshire forced rhubarb 7.5

Bramley apple pie,  
salted caramel, pecans, vanilla ice cream 7.5

Rye & malt treacle tart,  
pears, ale parfait 7.5

Soft baked chocolate cookie,  
milk caramel, hazelnut ice cream 7.5

Brioche French toast,  
banana, cinnamon 7.5

Selection of British cheese,  
quince, grapes & biscuits 11.5

3 scoops of any ice cream or sorbet,  
spiced biscuit 5.0



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## SWEET & FORTIFIED WINE

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2014 Monbazillac “Jour de Fruit”

Domaine L’Ancienne Cure, South West, France

Glass (100ml): 6 • Bottle (750ml): 40

2011 Jumilla, Dulce Monastrell

Bodegas Olivares, Murcia, Spain

Glass (100ml): 11 • Bottle (500ml): 51

2012 Tokaji Exaltation

Holdvölgy, Hungary

Glass (100ml): 9.8 • Bottle (500ml): 46

10 y.o Tawny Port, Quinta de la Rosa, Douro, Portugal

Glass (100ml): 10 • Bottle (500ml): 48

2011 LBV Port, Quinta do Noval, Douro, Portugal

Glass (100ml): 8.5 • Bottle (750ml): 59

