

## *Cheese and Desserts*

Plate of 3 or 5 artisan cheeses with chutney, biscuits & rye bread 10.50 / 14.00

Choux bun with Chantilly cream & chocolate sauce 8.00 (v)

Floating island with pink praline & vanilla custard 7.50 (v) (gf)

Tonka bean panna cotta & seasonal fruit compote 7.50 (gf)

Rum OR whisky baba & yuzu cream 8.50 (v)

Warm chocolate fondant & coffee sauce (15 mins) 8.50 (v)

Two scoops of dairy ice creams OR fruit sorbets 5.50 (v) (gf)

**Coffee or tea & chocolate truffle (gf) 4.50**

## *Dessert Wines & Digestifs*

### **PORTS**

Graham's port 20 years	13.00 (70ml)
Warre's vintage port 2000	22.00 (70ml)

### **SWEET WINES**

Chateau Lafon, Sauternes 2015	7.00 (75ml)	35.00 (37.5cl)
Cypres de Climens, Barsac 2012		68.00 (37.5cl)
Quady Elysium Black Muscat, California 2015		36.00 (37.5cl)
Derezla Tokaji '5 Puttonyos', Hungary 2010		72.00 (37.5cl)

### **COGNAC**

Courvoisier VS	4.00 (25ml)
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### **ARMAGNAC**

Castarede 1987 Michel Roux Selection	10.00 (25ml)
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