

## **Dessert Menu**

Caramelised Amalfi lemon tart

2019 Riesling Auslese, 'Hofpatch', Andreas Bender, Mosel, Germany £14.00

Manjari chocolate, blood orange & hazelnut

2010 Sauternes, Château Filhot, Bordeaux, France £20.00

Pear Tarte Tatin, walnut ice cream, gorgonzola dolce

Distillerie Du Gorvello, Fine Bretagne, Hors d'Age, Brittany, France £25.00

Brillat Savarin cheesecake, poached rhubarb, sorrel sorbet

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Cheese from La Fromagerie, Guinness bread

1985 Vintage Port, Fonseca, Douro, Portugal £35.00