

## **Dessert Menu**

**Custard tart, nutmeg**

2020 Riesling Auslese, 'Hofpatch', Andreas Bender, Mosel, Germany £14.00

**Chocolate & blood orange, vanilla, cacao sorbet**

2018 Jurançon, 'Marie Kattlin', Domaine de Souch, South-West, France £23.50

**Pear soufflé, walnut ice cream**

2019, Passito di Pantelleria, 'Bukkuram Sole d'Agosto', Pantelleria, Italy £25.00

**Baked apple, puff pastry, honey & thyme ice cream**

2018 Jurançon, 'Marie Kattlin', Domaine de Souch, South-West, France £23.50

**Cheese from La Fromagerie, Guinness bread**

1985 Vintage Port, Fonseca, Douro, Portugal £35.00

If you require any details on allergens within our dishes,  
please ask one of the team