

## **Desserts**

### **Nuts About Chocolate**

*a dark, white and milk chocolate indulgence, with toasted seeds and nuts*  
£12.50

**Tokaji 3 Puttonyos, 2000**  
£8.50 (125ml)

### **Bavoir**

*butternut squash bavoir, cinnamon doughnuts, stem ginger ice cream, vanilla espuma*  
£11.00

**Muscat de Beaume de Venise, M. Chapoutier**  
£11.00 (125ml)

### **Citrus**

*lemon meringue pie, pistachio ice cream, orange caramel*  
£11.00

**Anakena Late Harvest, Limari Valley 2007**  
£5.00(125ml)

### **Banoffee**

*caramel, banana, vanilla cream, yoghurt sorbet, cinder toffee dust*  
£10.50

**Campbells Rutherglen Muscat, Non Vintage**  
£8.50(125ml)

### **Copper Pan on 'The Bounty'**

*coconut soufflé, dark chocolate sorbet*  
£12.50

*(Please allow a minimum of 20 minutes)*

**Tokaji 3 Puttonyos, 2000**  
£8.50 (125ml)

### **Slate of British & French Cheeses**

*homemade caraway biscuits, Turkish figs, tomato & apricot preserve*  
£11.50

*Can also be served as an additional course in your 5-course gourmet dinner at a surcharge of £7.50pp*

**Grahams, 10 year old Tawny**  
£13.50 (125 ml)

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### **Tiki Blend, Organic, Fair Trade Coffee**

*home made petit fours*  
£5.50

**Malt Whisky Tasting - 5 Different Malts**  
**Glenfarclas, Glenkinchie, Cragganmore, Talisker, Ardbeg**  
£18.50 (5 x 25ml)

*Some of our dishes may contain raw eggs or nuts.  
We endeavour to ensure that we do not use any GM produce.  
Please inform a member of staff of any food allergies.*