

# AFTERS



## DESSERT

Blackberry and Lime Baked Alaska- <i>Flambé at the Table</i>	12.00
Chocolate Sphere, Amaretto Ice Cream with Hot Chocolate Sauce	11.50
Banana Soufflé with Peanut Ice Cream	11.50
Pineapple Carpaccio, Passion Fruit, Chili Syrup and Coconut Sorbet	8.00
Clementine Tart with Lemon Thyme Ice Cream	11.00
Knickerbocker Glory	8.00
Tiramisu	9.50
Selection of Home Made Truffles	4.00

## FLOATS

Blood Orange Sorbet, Champagne Oleo Saccharum, Sweet Vermouth, Mondino Amaro	12.50
Lemon Sorbet, Vanilla Ice Cream, Blackcurrant, Verbena, Fortnum's Gin*	12.50
Cornflake Ice Cream, Brown Butter Syrup, Four Roses Bourbon*	12.50
Strawberry Ice Cream, Pineapple, Honey, Black Olive, The Botanist Gin, Maraschino*	12.50
Vanilla Ice Cream, Passion Fruit Sorbet, East London Liquor Co. Vodka, Prosecco, Spuma Limoncello	12.50
*Available Alcohol Free	7.00

## COUPES

Elizabeth – Cherries soaked in Brandy, Vanilla Ice Cream, Cinnamon & Spices	5.50
Victoria – Fruits soaked in Champagne with Strawberry & Pistachio Ice Cream	5.50
Limey – Lime Curd & Vanilla Ice Cream	5.00
Piña Colada	5.50
Denise – Vanilla Ice Cream, Espresso, Kahlua Truffles	5.50

## CHEESE

Tor	6.00
Lincolnshire Poacher	7.00
Truffle Brie	8.50
Stilton	7.50
Selection of any 3 Cheeses from the above	18.50

## STICKY WINE & PORT

	Glass	Bottle
Vin Santo del Chianti	14.50	54.00
Cypres de Climens 2012	18.00	65.00
Tokaji Aszú 6 Puttonyos 1993	14.50	72.00
10 Y.O. Tawny Port	9.50	68.00
Ramos Pinto 1991 Vintage Port	19.00	68.00
Château D'Yquem 1998	57.00	215.00

## SAVOURIES

Welsh Rarebit	9.75
Gentleman's Relish on Toast with Cucumber	5.00
Devils on Horseback	6.50
Scotch Woodcock	6.50