

# AFTERS



## DESSERT

Cherries Jubilee with Salted Pistachio - <i>Flambé at the Table</i>	12.00
Strawberry Pavlova	10.00
Chocolate Sphere, Coffee Crèmeux, Amaretto Ice Cream with Hot Chocolate Sauce	11.50
Blood Peach Soufflé, Oat Crumble and Fig Leaf Ice Cream	10.00
Pineapple Carpaccio, Passion Fruit, Chilli Syrup and Coconut Sorbet	8.00
Passion Fruit Tart with Alphonso Mango Sorbet	11.00
Knickerbocker Glory	8.00
Tiramisu	9.50
Selection of Home Made Truffles	4.00

## COUPES

Elizabeth – Cherries soaked in Brandy, Vanilla Ice Cream, Cinnamon & Spices	5.50
Victoria – Fruits soaked in Champagne with Strawberry & Pistachio Ice Cream	4.75
Limey – Lime Curd & Vanilla Ice Cream	4.75
Piña Colada	5.00
Dennise – Vanilla Ice Cream, Espresso, Kahlua Truffles	5.50

## STICKY WINE & PORT

	Glass	Bottle
Vin Santo del Chianti	12.50	45.00
Cypres de Climens 2011	14.50	52.00
Tokaji Aszú 6 Puttonyos 1993	13.00	62.00
10 Y.O. Tawny Port	8.00	40.00
Ramos Pinto 1983 Vintage Port	23.00	165.00
Château D'Yquem 1998	57.00	215.00

## FLOATS

Champagne Oleo Saccharum, Sweet Vermouth Mondino Amaro, Soda, Blood Orange Sorbet	12.50
Blackcurrant & Verbena Purée, Fortnum's Gin, Soda, Lemon Sorbet, Vanilla Ice Cream*	12.50
Brown Butter Syrup, Four Roses Bourbon, Soda, Cornflake Ice Cream*	12.50
Pineapple & Honey Syrup, The Botanist Gin, Maraschino, Black Olive, Soda, Strawberry Ice Cream*	12.50
Black Cow Vodka, Manzana Verde, Aperol and Violet Espuma, Soda, Granny Smith Sorbet, Peanut Butter Ice Cream	12.50
*Available Alcohol Free	7.00

## 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

## SAVOURIES

Welsh Rarebit	9.50
Gentleman's Relish on Toast with Cucumber	5.00
Devils on Horseback	6.50
Scotch Woodcock	6.50