

AFTERS



DESSERT

Knickerbocker Glory	12.00
Chocolate Sphere, Hazelnut Mousse and Orange Ice Cream, Hot Chocolate Sauce	10.50
Baked Apple Soufflé, Oat Crumble and Cinnamon Ice Cream	9.00
Golden Pineapple with Passion Fruit Sorbet and Lime	6.50
Rice Pudding, Blackberry, Pecans and Lemon Thyme Ice Cream	8.00
Egg Custard Tart and Raspberry Sorbet	9.00
Selection of Home Made Truffles	4.00
Hazelnut Baked Alaska, Griottine Cherries, Kirsch	11.50
Crème Caramel	7.50

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	12.00	45.00
Cypres de Climens 2011	13.50	48.00
Tokaji Aszú 6 Puttonyos 1993	12.00	58.00
10 Y.O. Tawny Port	8.00	40.00
Ramos Pinto 1983 Vintage Port	23.00	165.00
Château D'Yquem 1998	46.00	165.00

FLOATS

Vodka, Limoncello, 45 Ginger Cordial, lemon Sorbet, Banana Ice Cream, Ginger Beer	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
Mount Gay Black Barrel Rum, Amandine, Coffee Syrup, Salted caramel Ice Cream, Vanilla 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