

## DESSERT WINES, PORT AND SHERRY

### PORT AND SHERRY

#### BY THE GLASS

<i>Croft LBV 2011</i>	<i>Portugal (100ml)</i>	8.00
<i>Taylor's 10 year old Tawny Port</i>	<i>Portugal (100ml)</i>	12.00
<i>Barros 1995,</i>	<i>Portugal (100ml)</i>	16.00
<i>Pedro Ximenez, Lustau, NV</i>	<i>San Emilio, Spain (100ml)</i>	13.50

#### BY THE BOTTLE

<i>Croft LBV 2011,</i>	<i>Portugal (750ml)</i>	52.00
<i>Taylor's 10 year old Tawny Port</i>	<i>Portugal (750ml)</i>	60.00
<i>Pedro Ximenez, Lustau, NV</i>	<i>San Emilio, Spain (500ml)</i>	70.00
<i>Barros 1995,</i>	<i>Portugal (750 ml)</i>	105.00
<i>Croft 1994,</i>	<i>Portugal (750ml)</i>	110.00

### DESSERT WINES

#### BY THE GLASS

<i>Côteaux du Layon, Carte d'Or 2015,</i>	<i>Loire, France (100ml)</i>	9.30
<i>Château Briatte 2011,</i>	<i>Sauternes, France (100ml)</i>	10.00
<i>Royal Tokaji Aszu 5 Puttonyos 2013,</i>	<i>Monimpex, Hungary (100ml)</i>	18.00
<i>Jurançon "Symphonie de Novembre" 2012,</i>	<i>Domaine Cauhapé, France (100ml)</i>	12.00
<i>Entice 2016,</i>	<i>Hattingley, England (100ml)</i>	17.00

## PUDDING MENU

**Bramley apple and blackberry crumble with almonds  
and English vanilla custard 7.00**

*Royal Tokaji Aszu 5 Puttonyos 2013, Royal Tokaji, Hungary (100ml) 18.00*

**Sticky date pudding with toffee sauce, almond brittle  
and clotted cream 7.25**

*Jurançon "Symphonie de Novembre" 2012, Domaine Cauhapé, France (100ml) 12.00*

**Milk chocolate set custard  
with spiced poached pears and candied wafer 7.50**

*Entice 2016, Hattingley, England (100 ml) 17.00*

**Lemon meringue pie  
with blackcurrant sorbet 7.50**

*Côteaux du Layon, Carte d'Or 2015, Loire, France (100ml) 9.30*

**Plum and ginger Eve's pudding  
with brown sugar custard (plate for two) 12.50**  
*Château Briatte 2011, Sauternes, France (100ml) 10.00*

**Selection of homemade ice creams and sorbets 5.75**

*Please ask your waiter for flavours*

*Be sure to inform your server if you have any allergies*

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