

Dessert Wines & Desserts

Dessert Wines	375 ml bottle	100ml glass
Montbazillac, Château Septy 2003	16.00	4.00
Bergerac Sémillon, Sauvignon Blanc, Muscadelle Full body, hint of honey & peach, raisin finish		
Sauternes Clos Le Comte, Cuvée "Céline" 2003	28.00	7.50
Bordeaux Semillon Sauvignon, Muscadelle Confit fruit, touch of exotic & mineral finish		
Royal Tokaji, 5 Puttonyos 2003	55.00	12.00
Tokaj-Hegyalja Furmint Rich, honey taste, mellow with apricot jam finish		
	750 ml bottle	100ml glass
Muscat de Beaumes de Venise, 2006	35.00	4.75
Rhône Valley Muscat a Petits Grains Full body, toffee & orange chocolate notes, apricot finish		
Rasteau, Dom La Soumade, Vin Doux Naturel 2001	40.00	
Rhône Valley Grenache Rich & creamy, ripe cherry taste with hint of cinnamon & vanilla		
	750 ml bottle	100ml glass
Ports & Madeira		
L.B.V. Quinta du Crasto 2000	35.00	6.00
Fonseca Guimaraens 1988	65.00	9.00
Ferreira 20y, Tawny	80.00	11.00
	500 ml bottle	100ml glass
Madeira 15y Malmsey, Blandys	38.50	8.50
	375 ml bottle	
L.B.V. Quinta du Crasto 1999	18.50	

Dessert

Frozen Vanilla cheesecake, strawberries	4.50
Peach trifle, toasted almond	4.50
Chocolate torte, crème fraiche	4.50
Summer pudding, Vanilla ice cream	4.50
Floating islands, pistachio custard	4.50
Sliced fruit platter	6.50
Cheeses from the British Isles, chutney & crackers	8.50

Coffees

Americano	2.25
Espresso	2.00
Double Espresso	2.75
Café Latte	2.75
Cappuccino	2.75
Macchiato	2.25
Hot Chocolate	3.00
Liqueur Coffee	7.50

Teas

Jungpana/ Darjeeling	2.50
Earl Grey	2.50
Classic English Breakfast	2.50
Mokalbarie/ Assam	2.50
Afternoon Gold	2.50
Splendid Oolong	2.50
Pai Mu Tan/ White Green Tea	2.50
Morning Dew	2.50
Jasmine Gold	2.50
Vanilla Rooibos	2.50
Moroccan (Nana) Mint	2.50
Camomile	2.50
Granny's Garden	2.50
Red Fruit	2.50

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.

As all produce is delivered daily, please be understanding if certain dishes are unavailable.

ADDENDUM 