

Dessert Wine

Moscato d'Asti - Braida 2009
Bright straw yellow, with a nice foam
Half Bottle £22.00

Chateau Fayau Cadillac 2009
Rich flavour of honey, ripe apricot & peach fill the palate.
Glass £6.00 - Half Bottle £23.00

Jardin d'hiver - Domaine la Hitaire
A lovely lighter style of sweet wine, very refreshing
Glass £5.00 - Bottle £32.00

Brachetto d'Acqui - Braida 2014/15 5%vol
An amazing creamy delicious red, very light with lovely red fruit
Bottle £40.00 - Half Bottle £22.00

Pedro Ximenez - Gutierrez Colosia 18%vol
Wonderfully sweet and perfect with chocolate
Glass £8.50 Half bottle £29.00

Chateau Partarrieu - Sauternes 2009
A beautifully sweet dessert wine from the Bordeaux region
Half Bottle £36.00

Prosecco Cartizze - Nino Franco 2009
Aromatic fruit flavours, creamy and bubbly, a delicious finish to a meal
Bottle £50.00

Il Sole - 2005
Full bodied but delicate
Half Bottle £40.00

Recioto della Valpolicella - Corteforte 2004/5
Berries, cherry jam & plums, cinnamon, & chocolate, delicious
500ml Bottle £55.00

Amondorlato della Valpolicella - Corteforte 2000
Nut candy, cherries, spices and vanilla
500ml Bottle £55.00

Tokaji Aszu Eszencia 1947
500ml Bottle £460.00

Desserts

Scroppino £3.95

Zabione with walnuts & fruitilli £6.50

Roasted figs with Moscato grappa & amaretti ice cream £8.00

Torrone semifreddo Cannoli £8.00

Salted honey ice cream with Pedro Ximenes & sultanas £5.00

Valrhona chocolate & Frangelico mousse £8.00

Foire di latte panna cotta with Vin Santo stone fruits £8.00

Poached white peach with lemon Verbena & ricotta ice cream £8.00

Cheese Menu

Bleu D' Auvergne with membrillo £7.00
This is normally viewed as a simple-style cheese, yet with a little love and care (affinage) it becomes a rich, strong tasting cheese with a velvety texture. The moist, nutty flavour and beautiful melting quality of the cheese

Sharpham Cremet with Pear mustarda £7.00
Made predominately with goat's milk, the curds are enriched with cream from the Jersey cattle on the property, giving the finished product a mellow earthy appeal, exceptionally creamy, verging on clotted cream.

Tomme Fermier with Pear mustarda £7.00
A real treat as this creamy rich tasting tomme has a wonderful hazelnut sweetness matched with a floral finish.

Brie Aux Truffe £10.00
A Brie de Meaux with a sandwich filling of crème fraîche, mascarpone, and chopped black truffles. This is a rich and decadent combination and should be eaten freshly made.

Port & Madiera

Azul Fine Tawny Port NV Glass £8.50

Tonnix LBV Port Glass £11.00 Half Bottle £35.00
from Mitch Tonks & Mark Hix

Nieport 1997 Bottle £150.00

Dows 1977 Bottle £185.00

Weise & Krohn Colheita 1978 Bottle £130.00

Blandys, Duke of sussex Madeira Bottle £60.00

Coffee & Tea

Cafe allo Zabione, espresso topped with zabaglione and frangelico £6.50

Espresso, Macchiato £2.50

Double Espresso, Macchiato £2.75

Cappuccino, Latte £3.50

Tea - English Breakfast, Earl grey, Camomile, Peppermint, Green Tea £3.50