

AFTERS



DESSERT

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| Chocolate Sphere, Orange Ice Cream with Hot Chocolate Sauce | 11.50 |
| Banana Soufflé with Peanut Ice Cream | 11.50 |
| Pineapple Carpaccio, Passion Fruit, Chili Syrup and Coconut Sorbet | 8.00 |
| Lemon Tart with Crème Fraîche | 9.50 |
| Knickerbocker Glory | 8.00 |
| Passionfruit Posset and Mango Sorbet | 9.50 |
| Selection of Homemade Chocolates | 4.50 |

FLOATS

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|---|-------|
| Blood Orange Sorbet, Champagne Oleo Saccharum, Sweet Vermouth, Mondino Amaro | 12.50 |
| Lemon Sorbet, Vanilla Ice Cream, Blackcurrant, Verbena, Fortnum's Gin* | 12.50 |
| Cornflake Ice Cream, Brown Butter Syrup, Four Roses Bourbon* | 12.50 |
| Strawberry Ice Cream, Pineapple, Honey, Black Olive, The Botanist Gin, Maraschino* | 12.50 |
| Vanilla Ice Cream, Passion Fruit Sorbet, East London Liquor Co. Vodka, Prosecco, Spuma Limoncello | 12.50 |
| *Available Alcohol Free | 7.00 |

COUPES

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

CHEESE

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| Tor | 7.00 |
| Lincolnshire Poacher | 7.00 |
| Truffle Brie | 8.50 |
| Stilton | 7.50 |
| Selection of any 3 Cheeses from the above | 18.50 |

STICKY WINE & PORT

| | Glass | Bottle |
|-------------------------------|-------|--------|
| Vin Santo del Chianti 2011 | 11.50 | 54.00 |
| Cypres de Climens 2013 | 13.50 | 65.00 |
| Tokaji Aszú 6 Puttonyos 1993 | 11.00 | 72.00 |
| 10 Y.O. Tawny Port | 9.50 | 68.00 |
| Ramos Pinto 1991 Vintage Port | 19.00 | 68.00 |
| Château D'Yquem 1998 | 43.00 | 215.00 |

SAVOURIES

| | |
|---|------|
| Welsh Rarebit | 9.75 |
| Gentleman's Relish on Toast with Cucumber | 5.00 |
| Devils on Horseback | 6.50 |
| Scotch Woodcock | 6.50 |