

## PUDDINGS £12

chocolate and praline Paris-Brest with stracciatella ice cream

warm ginger cake with vanilla ice cream and butterscotch sauce

fig and honey tart with plum ice cream

peach, raspberry and muscat trifle

orange and almond cake with pistachio ice cream

rose water, vanilla and coconut baked cheesecake with strawberry ice cream

cherry soup with almond ice cream

buttermilk pudding with pear, blackberry and granola

## cheese £16

selection of cheeses: Brillat-Savarin, Brie de Meaux, Comté, Langres, Roquefort

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Gorgonzola with walnut salad and a glass of Ruby Port

## PUDDING WINES 10cl GLASS

Semillon botrytis Peter Lehmann, Barossa Valley, Australia £8

Riesling Late Harvest, Uralar Gladstone, Wairarapa, New Zealand £8

Port Tawny 10 Years Old Noval, Douro, Portugal £10

Muscat, Chambers Rosewood, Rutherglen, Victoria, Australia £10

Vieux Pineau des Charentes, Château de Montifaud, Cognac, France £10

Sauternes Château Laville 2018, Bordeaux, France £14

## BOTTLE

Moscato D'Asti Prunotto 2022, Piedmont, Italy 75cl: £36

Aleatico di Puglia Francesco Candido 2013, Puglia, Italy 50cl: £36

Cypres de Climens, Château Climens 2016, Barsac, Bordeaux, France 37.5cl: £46

Tokaji Aszu 5 Puttonyos Sauska 2019, Tokaji, Hungary 50cl: £62

Gewürztraminer Vendanges Tardives Trimbach 2017, Alsace, France 75cl: £78

Riesling Icewine 2019 Peller Estate, Ontario, Canada 37.5cl: £78