

DESSERTS



New Chapter
RESTAURANT
& PRIVATE DINING

Sweets

Coconut panna cotta with tropical fruits & basil syrup	£6.50
Chocolate & raspberry cremeux with raspberry ripple ice cream	£6.50
Lemon curd with blackberries, creme fraiche sorbet & meringue	£6.50
Caramelised apple mille-feuille with apple sorbet	£6.50
Selection of homemade ice creams & sorbets with honeycomb & caramel sauce	£5.50

Cheese

Artisan cheese selection with onion & tomato chutney, quince & oatcakes	£11.95
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Digestifs

We have put together a really interesting list of digestifs from artisan producers which you will not find widely available. They are the perfect end to a lovely meal.

Sweet Wines

Muscat de Beaume de Venise, Château Pesquié, Southern France, 2014	50ml £4.25	500ml £38.00
Deliciously refreshing sweet wine bursting with Charentais melon and tropical flavours. Luscious but not sickly.		
Petit Manseng "les Annesses", Cabidos, Comte Tolosan, France, 2012	£3.75	375ml £27.00
'Christmas in a bottle' with powerful quince and tropical fruit aromas. Fresh acidity offsets the sweetness.		
Maury "Grenat", Domaine Lafage, Roussillon, France, 2013	£4.05	500ml £36.00
Fortified Grenache noir, oozing with jammy black fruits. Perfect with chocolate or cheese. Softer alternative to Port.		
Pedro Ximenez, Triana NV, Spain	£4.95	500ml £41.00
Luscious sweet with inviting flavours of mocha, toffee, dates and hints of chocolate. The perfect wine for ice cream.		

Cognac

VS Le Reviseur Single Estate Petite Champagne	25ml £3.90
VSOP Maxime Trijol Single Estate Grande Champagne	£4.90
XO Vieille Reserve Edgar Leyrat	£9.00

Armagnac

VSOP Baron de Sigognac, Bas Armagnac	£3.90
1970 Eric Dartigalongue, Bas Armagnac	£9.00

Grappa

Grappa Moscato Bepi Tosolini	25ml £3.90
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Calvados

Calvados Bemeroy Fine	£3.50
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Port

Ramos Pinto LBV unfiltered 2011	50ml £4.20
10 Years Old Tawny Quinta de Ervmoira	£5.75