



Dessert Menu (with suggested wine pairings)

Trifle , summer berries, elderflower, lemon <i>Mt. Horrocks Cordon Cut Riesling 2024 (100ml)</i>	£10 £12.75
Chocolate Cremeux , yuzu, ginger, matcha <i>Torres Floralis Moscatel Oro NV 2015 (100ml)</i>	£10 £11.5
Banoffee , Dulce de leche, sorbet, banana, mascarpone <i>Pedro Ximénez NV (El Candado) (100ml)</i>	£10 £10.25
Soufflé , lime, rhubarb, sorbet <i>Château Filhot Sauternes 2016 (100ml)</i>	£10 £11.5
Artisan Cheese , savoury crackers, celery, grapes, pear and ginger chutney <i>Tanners Ruby Port LBV (50ml)</i>	£15 £7
Pineapple Carpaccio , coconut, passionfruit VG <i>Mt. Horrocks Cordon Cut Riesling 2024 (100ml)</i>	£10 £12.75
Coffee and Petits Fours <i>Americano, Latte, Cappuccino, Espresso, Cafetière</i>	£4.75
Loose Leaf Tea <i>Organic First Flush Darjeeling, Canton English Breakfast, Organic Earl Grey, Organic Whole Leaf Peppermint, Organic Chamomile Flowers, Red Berry and Hibiscus, Organic Wild Rooibos</i>	£4.75