

# VIVAT BACCHUS

## Desserts

Sticky toffee pudding	£6.00
<i>Sharrow Bay style, salted butterscotch, clotted cream</i>	
Pecan tart	£6.50
<i>Maple syrup, Crème Fraîche, chocolate sauce, vanilla ice cream</i>	
Chocolate textura	£7.50
<i>Valrhona, caramel, thyme, molten white chocolate</i>	
Ice cream sundae	£6.50
<i>Madagascan vanilla, salted butterscotch, hot chocolate sauce</i>	
Don Pedro	£8.75
<i>with liqueur of your choice</i>	

## Petit Pots

3 Petit Pots for £12.50

Rhubarb & custard	£5
<i>Champagne rhubarb, rich custard, walnut crumble</i>	
Pot au chocolat	£5
<i>Cointreau, orange, crème fraiche, shortbread</i>	
Blueberry cheesecake	£5
<i>Philadelphia, crème de mûre, digestive brittle</i>	

## Say Cheese!

We invite you to visit our famous Cheese Room and enjoy a unique experience – treat yourself by creating your very own cheeseboard. Choose from a large selection of cheeses from all over Europe, with the help of one of our cheese-perts.

We also have several set cheese boards on our menu, and a special *Cheeseboard of the Month*. Please ask your waiter for more information.

One of the finest *traditions culinaire* is to enhance your taste buds by pairing good cheese with dessert wine or grand port. See our selection below.

## Dessert wines

	75ml glass	375ml btl
Banyuls Les Clos de Paulilles 2011 (France)	£6	500ml £35
Paul Cluver Weisser Riesling NLH 2012 (Elgin, SA)	£8	£39
Tokaji Oremus NLH Sweet Furmint 2008 (Hungary)	£8	£39
Domaine Cazes Muscat de Rivesaltes 2006 (France)		750ml £45
Hopler Eiswein Pinot Noir 2009 (Burgenland, Austria)		£49
Ken Forrester T 2008 (Stellenbosch, SA)		£55
De Trafford Straw Wine 2005 (Stellenbosch, SA)		£65
Klein Constantia Vin de Constance 2008	£14	500ml £75
Isole e Olena Vin Santo 2001/2003 (Tuscany, Italy)		£80
Château d'Yquem 2003 (Bordeaux, France)		£195

## Sherry & port

	75ml glass	750ml btl
Fernando de Castilla Pedro Ximénez	£4.75	£42.50
Smith Woodhouse 2000 LBV	£6.50	£60
Ramos Pintos 20yr Old Tawny	£10.95	500ml £69
Quinta do Noval 1966		£295

Please visit our cellars to see more Port and sweet wine.

## Digestifs

Please ask your waiter for our digestif menu