

DESSERTS MENU

Stem ginger and treacle sponge with toffee sauce and vanilla ice cream £5.50
Perfect with a glass of Jardin d'Hiver £9.50

Eton Mess with crème de cassis berries, vanilla mascarpone and raspberry meringue £5.95
Perfect with a glass of Monbazzillac £10.75

Seriously decadent chocolate cake with walnut ice cream £5.95
Perfect with a glass of Pedro Ximenez £10.75

Fresh lemon tart with lemon sorbet £5.50
Perfect with a glass of Jardin d'Hiver £9.50

FishWorks British cheeseboard selection served with roasted red pepper and cherry tomato chutney and seeded crackers £9.95
Perfect with a glass of Port £13.95

FishWorks ice cream or sorbet selection served with cinnamon crackers (please select three scoops) £5.50
Perfect with a glass of Monbazzillac £9.50

ICE CREAM



Vanilla

A richly creamy ice cream flavoured with Madagascan vanilla



Chocolate

A mix of dark and light chocolate ice creams with pieces of dark Belgium chocolate



Strawberry

Strawberry ice cream and sorbet swirled together with pieces of juicy strawberries



Walnut

Delicate walnut ice cream replete with soft caramelised walnut pieces



Raspberry Sorbet

An intense flavoured raspberry sorbet loaded with raspberry pieces



Lemon Sorbet

A sharp and tangy lemon sorbet bursting with lemon zest



Amaretti Amaretto

A light amaretto dairy ice cream with bite sized pieces of amaretti biscuits

FLAVOUR OF THE SEASON

DESSERT WINES & PORTS

Jardin D'Hiver, £5.25/£26.50
La Hitaire 2010/11, Gascony, France (11% ABV)
100ml/750ml
Ripe fruit aromas with hints of pineapple and mango.

Pedro Ximénez, £8.25/£35.00
Herederos de Argüeso, Sanlúcar, Spain (17% ABV)
100ml/375ml
Full of raisins and sultanas, the flavour is big and rich; ideal with chocolate.

Monbazzillac 2007/09, £5.95/£29.95
Domaine de Grangeneuve, France (13% ABV)
100ml/500ml
A very rewarding wine, as good as many Sauternes. Well balanced and fresh with summer fruits and spicy aromas.

Late Bottled Vintage Port, £4.75/£55.00
Quinta da Gaivosa 2004 (20% ABV)
50ml/750ml
Medium to full bodied, classy with rich, youthful character.

TEAS & COFFEES

Lavazza espresso/double espresso £2.50/£2.75
Lavazza black coffee £2.75
Lavazza latte/cappuccino £2.75
English Breakfast/Earl Grey tea £2.50
Fruit tea selection £2.50
Fresh mint infusion £2.95

COGNAC & ARMAGNAC

Maxime Trijol VSOP Classic (40% ABV) 25ml £5.25
Domaine Le Reviseur XO,
Petite Champagne (40% ABV) 25ml £8.95
Baron de Sigognac 10 ans,
Bas Armagnac (40% ABV) 25ml £5.95

WHISKY

Yamazaki 10 YO (40% ABV) 25ml £6.25
Chivas Regal 12 YO (40% ABV) 25ml £4.95
Macallan Fine Oak Cask 10 YO (43% ABV) 25ml £5.25
Glenmorangie 12 YO (46% ABV) 25ml £6.95
Jameson Irish Whiskey (40% ABV) 25ml £3.25

CALVADOS & GRAPPA

Dupont VSOP Calvados,
Pays d'Auge (42% ABV) 25ml £8.95
Grappa di Moscato (40% ABV) 25ml £5.25

LIQUEURS

Orujo Blanco (40% ABV) 25ml £3.75
Orujo de Hierbas (40% ABV) 25ml £4.25
Orujo Original (35% ABV) 25ml £3.75
Limoncello (30% ABV) 25ml £5.25
Sambuca (38% ABV) 25ml £4.95
Jose Cuervo Tradicional Tequila (40% ABV) 25ml £5.25
Baileys (17% ABV) 25ml £4.95
Amaretto (24% ABV) 25ml £4.95

A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate.