

THE STABLES

DESSERT WINES		PUDS AND CHEESES	
Clos de Paulilles Banyuls Rimage, Roussillon, France 2008	<b>100ml</b> £7.00	Baked rice pudding, rhubarb compote and homemade biscotti	£7.00
Clos Lapeyre Jurancon Moelleux, Jurancon, France 2005/2006 Oremus Noble Late Harvest Sweet Furmint, Tokaji, Hungary 2006	£7.75 £11.00	Chocolate and orange mousse, ovaltine ice cream	£7.00
Clos Lapeyre Jurancon Moelleux, Jurancon, France 2005/2006	<b>375ml</b> £29.00	Fine apple tart, vanilla ice cream and caramel sauce	£7.00
Clos de Paulilles Banyuls Rimage, Roussillon, France 2008	£24.00	Lemon curd, ginger snap biscuits	£6.00
Oremus Noble Late Harvest Sweet Furmint, Tokaji, Hungary 2006	£40.00	Selection of ice cream and sorbets	£6.00
<b>DIGESTIVES</b> Maxime Trijol VSOP Baron de Sigognac 10 year old Reserve	<b>50ml</b> £10.00	Lancashire bomb with eccles cakes and pickled walnuts	£8.00
Armagnac Calvados VSOP Remy Martin VSOP Hennessey XO	£10.50 £10.50 £10.50 £18.50	Some of our dishes may contain nuts, if you are allergic to any foods please inform your waiter prior to ordering.	
LIQUEURS  Amaretto, Baileys Irish Cream, Drambuie, Frangelico Hazelnut Liqueur, Grand Marnier, Toussaint Coffee Liqueur		Tea Coffee	£4.95 £4.95
PORT Ramos Pinto LBV, 2003 Ramos Pinto 10 year old Tawny	<b>I 00ml</b> £7.00 £9.00	Liqueur Coffee Single Espresso Hot Chocolate	£8.75 £3.25 £4.75
Ramos Pinto LBV, 2003 Ramos Pinto 10 year old Tawny	<b>750ml</b> £40.00 £55.00		
SHERRY La Gitana Manzanilla, NV	<b>I 00ml</b> £6.00 <b>375ml</b>		
La Gitana Manzanilla, NV	£13.00	All dishes are subject to seasonal changes.	

All prices are inclusive of VAT at the current rate.