

# BREAD STREET

## KITCHEN

### DESSERT

Chocolate fondant & mint chip ice cream <i>Pedro Ximenez Triana, Bodegas Hidalgo, Jerez, Spain NV 6.50</i>	8.50
Pineapple & melon carpaccio, passion fruit, coconut sorbet <i>Victoria No 2, Muscatel, Jorge Ordoñez, Malaga, Spain 2011 11.00</i>	7.00
Cinnamon sugar coated jam doughnuts, vanilla custard <i>Tokaji 5 Puttonyos, Royal Tokaji Company, Hungary 2008 12.50</i>	7.50
Praline parfait with poached pear and chocolate crisp <i>Maury, Mas Amiel, Languedoc, France 2010 8.00</i>	8.50
Mulberry fool, brandy snap <i>Vin de Constance, Klein Constantia, Constantia, South Africa 2008 13.50</i>	8.00
Iced yoghurt with your choice of topping <i>Monbazillac Jour de Fruit, Domaine de l'Ancienne Cure, France 2010 6.00</i>	7.00
Plum bakewell tart, Jersey clotted cream <i>Colheita Single Vintage Tawny Port, Barros Port, Douro, Portugal 1978 14.00</i>	8.00
Vanilla panna cotta with roasted figs, hazelnut tuiles <i>Vin Santo Del Chianti Classico, Tenute Marchess Antinori, Italy 2008 14.00</i>	7.50
The Harlem Hard Shake <i>Bacardi 8 rum, Jägermeister, salted caramel, vanilla ice cream and milk</i>	12.00
20 <sup>th</sup> Century Cocktail (Deconstructed) <i>Plymouth Gin, Lillet Blanc, lemon juice and a white chocolate foam</i>	14.00

### CHEESE

Seasonal cheeses – served with oat cakes and chutney	10.00
<i>Taylor`s Twenty Year Old Tawny Port, Douro Valley, Portugal</i>	11.00
<i>Colheita Vintage Port, Barros, Portugal 1978</i>	14.00
<i>Château d'Yquem 1er Cru Superieur, Sauternes, France 1998</i>	37.50

Ask your server for our cocktail list for more choice of cocktails and digestives.

Sweet wines are served in 100ml measures.