

DESSERT

Vanilla Sundae with chocolate sauce <i>Tokaji 5 Puttonyos, Royal Tokaji Company, Hungary 2007 12.50</i>	7.00
Banoffee pie <i>Icewine, Helmut Lang, Burgenland, Austria 2009 12.00</i>	7.50
Chocolate fondant & mint chip ice cream <i>Pedro Ximenez Triana, Bodegas Hidalgo, Jerez, Spain NV 6.50</i>	8.50
Iced yoghurt with your choice of topping <i>Monbazillac Jour de Fruit, Domaine de l'Ancienne Cure, France 2009 5.75</i>	7.00
Blueberry bakewell tart, Jersey clotted cream <i>Colheita Single Vintage Tawny Port, Barros Port, Douro, Portugal 1978 14.00</i>	8.00
White chocolate, mango Pavlova <i>Vin de Constance, Klein Constantia, Constantia, South Africa 2010 13.50</i>	8.00
The Harlem Hard Shake <i>Bacardi 8 rum, Jägermeister, salted caramel, vanilla ice cream and milk</i>	12.00
Milk and two <i>Woodford Reserve Bourbon, Martel VSOP Cognac, Teapot bitters, vanilla, milk and nutmeg</i>	12.00

CHEESE

Seasonal cheeses – served with oat cakes and chutney	10.00
<i>Ten Year Old Tawny Port, Taylor`s</i>	7.50
<i>Colheita Vintage Port, Barros 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.