



PUDDINGS

Yorkshire Rhubarb

parkin, white chocolate, vanilla

(G, D, E, V, N, CD)

Cheesecake

pineapple, Malibu, coconut

(G, D, E, V, N, CD)

Chocolate Caramel Tart

hazelnut, latte, sea salt

(G, D, E, N, V, CD)

A Selection of Four British Cheeses,

pear and tomato chutney, grapes, celery, biscuits

(D, N, SE)

A Selection of delicious and unusual

Ice-creams and Sorbets

(D, E, N, SD)



'Ethically sourced' Coffee or Tea, sweetmeat (£7.00)

ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.

PUDDING WINE

<u>Bin No.</u>	<u>70ml</u>	<u>125ml</u>	<u>Bottle</u>
France			
096 <i>Château Briatte, Sauternes, 2018 (37.5cl)</i>	6.50	11.50	35.00
Opulent, lush tropical fruits, honeyed orange marmalade richness and balanced with invigorating acidity.			
356 <i>Coteaux du Layon, 1^{er} Crû, Dom. des Forges 2017 (75cl)</i>	5.00	10.50	42.00
A dried fruit nose with notes of toasted almonds. In the mouth, a good intensity with candied fruit aromas accompanied by the typical honey notes we expect from this appellation. Not lusciously sweet, so ideal with blue cheeses or simple fruit desserts.			
Italy			
364 <i>Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., 2020 (37.5cl)</i>	-	-	18.00
Only 5% alcohol makes it particularly light and soft on the palate. Fragrant, intensely fruity bouquet, offset by musky notes, and a suggestion of effervescence in the texture.			
Hungary			
358 <i>Tokaji 5 Puttonyos, Royal Tokaji Wine Co. 2016 (50cl)</i>	9.75	15.95	55.50
Botrytis, apricot, orange peel and honey hit the nose, followed more explicitly by the fig, with wood and smoky notes flashing up. Rich palate of orange and notes of botrytis, is then swept by apricot with a citrusy aftertaste. Mint also appears with its cooling and refreshing effects. It is not the sweetness, but the rich aromas that add up to the extremely long finish.			
United States of America			
350 <i>Elysium, Black Muscat, Andrew Quady, 2017 (37.5cl)</i>	7.00	12.50	37.00
A great Californian speciality, ripe cherry and summer fruit flavours with a delicious creaminess, almost 'port-like'.			
355 <i>Essensia Orange Muscat, Andrew Quady, 2021 (37.5cl)</i>	7.00	12.50	37.00
Very sweet with potent flavours of tangerines, apricots, honey, butterscotch and vanilla. Crisp acidity provides clean balance.			
Canada			
359 <i>Vidal Icewine, Southbrook, 2017 (37.5cl)</i>	9.95	18.00	56.00
Intense wine with flavours of lychee, mango, nectarine and peach with hints of gingerbread and honey. Hand harvested at -8°C.			
South Africa			
367 <i>Semillon/Sauvignon Blanc, Vergelegen, Stellenbosch, 2011 (37.5cl)</i>	-	-	27.00
Ripe, tropical fruit abounds on the nose but the wine does not become dull and uninteresting due to marvelous acidity and freshness on the palate.			
New Zealand			
361 <i>"Sticky Mickey" Late Harvest Sauvignon Blanc, Eradus, Marlborough, 2017 (37.5cl)</i>	6.00	10.00	30.00
Aromas of apricots, dried fruit, honey, and savoury/salty notes at the same time. The palate is sweet, with mango, tropical fruit and melon notes, counterbalanced by a great acidity. Limey acidity gives backbone to all that ripe, succulent fruit, keeping it succulent rather than cloying and as a result super-moreish! Long lingering finish, delicious!"			
Germany			
440 <i>Riesling Spatlese, Schloss Schonborn, 2017 (75cl)</i>	5.50	11.00	46.00
"Something of a "no-brainer", pure Riesling fruit and elegance in a glass. This takes a very much "come hither" stance, with an evocative nose, bristling with freshness. Shades of honeyed peach dominate the nose and palate which reveal hints of spice, herbs and stony minerals. Mellow and refined, this is low in alcohol and high on impact – a delight."			
– Corney and Barrow			