

PUDDINGS

Blackberry Tart
cheesecake, fromage blanc, crème anglaise
(G, D, E)
Elysium, Black Muscat, Andrew Quady, 2021

Apple and Vanilla Parfait
miso caramel, cinnamon, yuzu
(G, D, E, N)
Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., Piedmont, 2020

Huila Chocolate
mulled pear, chestnut crémeux, hazelnut ice-cream
(G, D, E, SD, N)
Warre's Otima, 10 year old Tawny

A Selection of Four British Cheeses
plum chutney, grapes, homemade crackers, sourdough
(D, N, SE, G, E)

A Selection of delicious and unusual Ice-creams and Sorbets
(D, E, N, SE, G)

Ice-creams: Chocolate Orange, Coffee & Tia Maria, Lemon Verbena, Mint Chocolate Chip, Vanilla & Honeycomb, Pina Colada

Sorbets: Cherry, Mango, Mascarpone, Raspberry, Strawberry

Add: *Chantilly cream, meringue, whipped salted caramel, hazelnut crumb, chocolate brownie, seasonal fruit* ***- £1.50 each***

'Ethically sourced' Coffee or Tea, *sweetmeat (8.00)*

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 wht 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.

PUDDING WINE

Bin No.		70ml	125ml	Bottle
France				
360	***Château Coutet, Barsac, 2017*** *(37.5cl)*	*12.50*	*21.75*	*65.00*
'Wow. Fabulous focus and intensity to this wine with energetic sweetness and long, linear quality through the center palate. Orange-peel, lemon and peach undertones. Fresh finish.' *James Suckling, JamesSuckling.com, January 2020 – 96 points*				
356	***Coteaux du Layon, 1er Crû, Dom. des Forges 2017*** *(75cl)*	*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	***Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., 2020*** *(37.5cl)*	*5.25*	*9.25*	*26.50*
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.				
353	***'Florus' Moscadello di Montalcino D.O.C, Castello Banfi, Tuscany, 2016*** *(50cl)*	-	-	30.00
Aged in French oak barriques for one year. Its colour is rich and golden with a flowery and exotic bouquet. The palate is sweet, full and warm with hints of honey, raisins and exotic fruits.				
Hungary				
358	***Tokaji 5 Puttonyos, Royal Tokaji Wine Co. 2017*** *(50cl)*	*10.50*	*19.00*	*69.00*
Wine Spectator, 2021 – 93 points, Wine Enthusiast, 2022 – 93 points				
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	***Elysium, Black Muscat, Andrew Quady, 2018*** *(37.5cl)*	*7.50*	*13.50*	*40.00*
A great Californian speciality, ripe cherry and summer fruit flavours with a delicious creaminess, almost 'port-like'.				
355	***Essensia Orange Muscat, Andrew Quady, 2018*** *(37.5cl)*	*7.50*	*13.50*	*40.00*
Very sweet with potent flavours of tangerines, apricots, honey, butterscotch and vanilla. Crisp acidity provides clean balance.				
Canada				
359	***Vidal Icewine, Southbrook, 2023*** *(37.5cl)*	*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 -8ºC.				
New Zealand				
361	***Sticky Mickey, Late Harvest Sauvignon Blanc, 2024*** *(37.5cl)*	*7.50*	*13.50*	*40.00*
Opulent aromas of apricots, dried fruit and honey on the nose. The palate shows mango, tropical fruit and melon flavours, with a seam of limey acidity giving backbone to the rich fruit. This wine will complement rich sponge puddings, fruit tarts and strong cheeses.				
Japan				
470	***Shiraume Ginjo Umeshu, Akashi Sake Brewery*** *(50cl)*	*9.00*	*14.00*	*53.00*
A voluptuous bouquet of confit cherries and plums is followed by a sweetness in the mouth, with generous notes of plum and almond leading to a fresh, lingering finish.				
South Africa				
369	***Noble Late Harvest, Nelson Estate, Paarl, 2018*** *(37.5cl) (100% Semillon)*	*7.50*	*13.50*	*40.00*
Golden straw in colour with intense aromas of dried apricots, peaches and hints of pineapple on the nose complimented by delicate honey flavours on the pallet. The wine is full, but not cloying sweet due to the crisp acidity and it finishes with a long lingering aftertaste.				

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