



## PUDDINGS

### Forced Rhubarb

stem ginger, vanilla, meringue  
(G, D, E)

Château Coutet, Barsac, 2017 (70ml)

### Pineapple

white chocolate, coconut, Malibu  
(G, D, E)

Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., Piedmont, 2020 (70 ml)

### Chocolate and Caramel Tart

rum and raisin ice cream  
(G, D, E, N)

Pedro Ximenez, Cardenal Cisneros Romate (50ml)

### A Selection of Four British Cheeses

rhubarb and ginger chutney, grapes, homemade crackers,  
Guinness and black treacle 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, Rum & Raisin, Cinnamon, Lemon Curd  
Vanilla & Honeycomb

Sorbets: Blackberry, Mango, Raspberry, Strawberry



### '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.

## PUDDING WINE

Bin No.

70ml 125ml Bottle

### France

096 **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, 1<sup>er</sup> 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.

### 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 -8°C.

### 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 complemented 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.

### Germany

440 **Riesling Spatlese, Bernkasteler Badstube, 2022** (75cl) 5.50 11.00 46.00

Crème brûlée and apricot on the nose, with lime cordial and a touch of pepper. The palate is fleshy and yellow-hued on the entry, opening onto a zesty mid-palate of yellow peach and honeycomb. A lingering sense of extract and ripeness. – Corney and Barrow

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