

# DESSERT WINES

**Maury, Dom Poudereux, 2023**  
Roussillon, France 70ml £7.00 - 105ml £10.40

**Muscat de Beaumes de Venise, Dom des Bernardins, 2023**  
Southern Rhône Valley, France 70ml £6.40 - 105ml £9.50

**Chateau Villefranche, Sauternes 2022**  
Bordeaux, France 70ml £7.30 - 105ml £11.00

**Tokaji Aszu 5 Puttonyos, Royal Tokaji Company 2018**  
Mad, Hungary 70ml £13.00 - 105ml £19.50

**Grüner Veltliner Eiswein, Rabl, 2021**  
Kamptal, Austria 70ml £13.80 - 105ml £20.70

**Vin Santo, Castello di Brolio, Barone Ricasoli 2011**  
Tuscany, Italy 70ml £15.20 - 105ml £22.80

## PORT, SHERRY AND MADEIRA

**Pedro Ximinez Sherry, Fernando de Castilla NV**  
70ml £6.20 | 105ml £9.30

**Sandeman Unfiltered LBV Port 2016 70ml £5.50 | 105ml £8.20**

**Graham's 10yo Tawny Port 70ml £8.40 | 105ml £12.60**

**Blandy's 15yo Madeira, Malmsey 70ml £11.30 | 105ml £15.40**

An extensive selection of digestives is available, please ask a member of our sommelier team

# DESSERTS

## STICKY DATE PUDDING

Almond brittle, almond sorbet (421 kcal)

## PEAR CHARLOTTE

Pear bavarois, pear sorbet (366 kcal)

## BANANA SOUFFLÉ

Caramel ice cream (201 kcal)

## LEMON PARFAIT

White chocolate and meringue (432 kcal)

## CLASSIC TIRAMISU

Coffee ice cream (456 kcal)

## HOME-PRODUCED ICE CREAMS AND SEASONAL FRUIT SORBETS

## SELECTION OF ARTISAN CHEESES

Savoury biscuits, fresh and dried fruits  
(£7.00 supplement)

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## TEA AND COFFEE

Served with chef's selection of petits fours

**£6.00**

Our coffee is sustainably sourced from a fair-trade supplier, roasting small batches in Hampshire.  
If you have a food allergy, intolerance, or sensitivity please speak to a member of our team upon placing your order. We source our produce sustainably from a trusted network of local and regional suppliers, selecting the best seasonal produce available whenever possible.  
Adults need around 2000 Kcal a day. All prices are inclusive of VAT.