

Desserts

Ian's chocolate cup

Ian's signature dessert a tuille biscuit cup and saucer filled with dark Belgian chocolate mousse topped with a quenelle of vanilla cream, served on a pool of vanilla sauce

Recommended dessert wine: Goya Moscatel, Spain NV

A delicious dessert wine, rich & smooth with orange marmalade fruit, with a little fresh acidity on the finish.
half bottle £13.25 50ml glass £2.95

Christmas bread and butter pudding with cognac clotted cream

Recommended dessert wine: Alasia Moscato d'Asti Italy 2007

A light and soft sweet white wine with aromas of honey, flowers and fresh grapes.
On the palate the wine reveals further fresh grape and citrus notes.
bottle £16.95 50ml glass £3.95

Clementine panna cotta with lemon shortbread

Recommended dessert wine: Gewurtztraminer Late Harvest, New Zealand, 2006

Aromas of lychees & fruit blossom. This style is not overly sweet, or cloying & has allowed the wine to express the aromatics that the variety is famous for. Glorious!
half bottle £20.25 50ml glass £4.25

Chocolate pecan tart with mixed spice ice cream

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half bottle £13.25 50ml glass £2.95

Selection of West Country cheeses

Recommended port: Colheita Port, Krohn & Wiese, Portugal

A small family owned house offering an exceptional range of top quality ports and amazingly intense & complex Colheitas. The grapes come from their own 14 hectare estate, Quinto do Retiro Novo, which boasts 'A' classified vineyards. The house has long been renowned for its superior Colheita ports.
1997 Vintage, 50ml glass £3.75 1967 Vintage, 50ml glass £13.25

Beverages

Americano £2.20
Flat White £1.90
Espresso Single £1.60 Double £2.00
Black Coffee £1.90
Latte £2.50

Cappuccino £2.20
Moccachino or Hot Chocolate £2.50
Liqueur Coffee £3.95
Tea £1.70 (includes herbal)