

# TO FINISH

## DESSERTS

<b>Zesty lemon tart</b> Homemade and served with raspberry sorbet	<b>£6.75</b>
<b>Peach and passion fruit Eton mess</b> Goes perfectly with a glass of Palazzina Moscato Passito, 2014, Italy £8/glass	<b>£6.75</b>
<b>Sticky chocolate brownie</b> Served hot with pistachio ice cream	<b>£6.75</b>
<b>Espresso panna cotta</b> A smooth panna cotta topped with a sweetened espresso syrup. Goes perfectly with a glass of Pedro Ximénez, Spain £9.25/glass	<b>£6.50</b>
<b>Apple and raspberry crumble</b> Served with a homemade custard. Goes perfectly with a glass of Monbazillac 2011/12, France £6.25/glass	<b>£6.75</b>
<b>Our cheeseboard</b> With a selection of the best British cheeses, served with freshly made chutney and seeded crackers. Goes perfectly with a glass of Port £6.50/glass	<b>£9.95</b>
<b>Selection of Fishworks ice cream with cinnamon crackers</b> For an even bigger treat, try our ice cream with Pedro Ximénez poured on top	<b>£6.75</b> <b>£13.75</b>

## GELATO AND SORBET

<b>Try a scoop (or two) from Amore di Gelato, a small family-run ice cream producer</b>	
<b>GELATO</b> Vanilla Chocolate Strawberry Pistachio Grape Apricot	<b>£2.50</b> per scoop
<b>SORBET</b> Raspberry / Lemon Sorbet	<b>£2.50</b> per scoop

## DESSERT WINES AND PORT

	100ML	375ML
<b>Palazzina Moscato Passito 2014, Piemonte, Italy</b> Intense lemon curd, marmalade and citrus peel with lightly floral notes	<b>£8</b>	<b>£30</b>
<b>Pedro Ximénez, Gutierrez Colosia, Spain</b> A big, rich flavour, brimming with raisins and sultanas	100ML <b>£9.25</b>	750ML <b>£55</b>
<b>Monbazillac 2011/12, Domaine de Grange Neuve, France</b> A very rewarding wine, as good as many Sauternes. Well balanced and fresh with summer fruits and spicy aromas	100ML <b>£6.25</b>	500ML <b>£30</b>
<b>Wiese &amp; Krohn 2011, Late bottled vintage, Portugal</b>	100ML <b>£6.50</b>	750ML <b>£47</b>

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.