



PUDDINGS

Spiced Apple Crumble (to share)
Dairy Ice Cream & Pouring Cream **£15**
Tokaji, Oremus, Late Harvest, 2016, £13

Lex's Mint Mousse
Mint Syrup & Chocolate Crisp **£9.50**
Chartreuse, Verte, NV £17 (50ml)

Chocolarder Chocolate Pot
Preserved Foraged Blackberries **£9.50**
Recioto della valpolicella, Tesauro, 2021, £9.50

Homemade Ice Creams
Blackcurrent & Mexican Marigold
Rhubarb & Custard Ice Cream
Squash & Sweet Cicely
£3 per Scoop

Baked Strawberry & Almond Pudding
Blackmore Vale Mascapone **£9.50**
Maury, 20 Year, Mas Amiel, NV, (served from 10 litre), £14

Forced Rhubarb & Custard Tart £9.50
Jurançon, Marie Kattalyn, Domaine de Souch, 2020 £11

Last Years Cherry Brandy & Lemonade Jelly
Chocolate Sorbet **£9**
Bollinger, Special Cuvee, NV, £22

Homemade Sorbets
Pear & Bayleaf
Strawberry
£3 per Scoop

Cheese Selection
Shakespeare, Black Wax Cheddar & Cranbourne Blue £13

Piggy Fours
Small Sweet Treats **£8.50**

Gardener's Shot
Biscotti & Popping Candy **£3.50**

Coffee Selection £4.50
Macchiato, Americano, Cappuccino, Flat White, Latte
Double Espresso, Double Macchiato
Espresso **£3.50**

Tea Selection £4.50
English Breakfast, Earl Grey, Green, Berries &
Cherries, Lemongrass & Ginger

Chocolarder Drinking Chocolate £4.50

Please speak to the Restaurant Manager if you have any dietary requirements or allergies.

Sweet Wines				75ml	Bottle
Recioto della Valpolicella, Tesauero, 2021 (50cl)				£9.50	£59
Jurançon, Marie Kattalyn, Domaine de Souch, 2020 (75cl)				£11	£100
Tokaji, Oremus, Late Harvest, 2016 (50cl)				£13	£75
Vin de Paille, Cotes du Jura, Jean-Luc Mouillard, 2018 (37.5cl)				£16	£75
Quarts de Chaume, Château de Suronde, 2003 (50cl)				£17	£92
Muscat di Frontignan, Vin de Constance, Klein Constantia, 2015 (50cl)				£19	£120
Vin Doux Naturel				75ml	Bottle
Rivesaltes, Ambre, Chez Jau, Roussillon, 2009 (50cl)				£10	£52
Muscat de Beaumes de Venise, Domaine de Durban, 2021 (37.5cl)				£9.50	£43
Maurly, 20 Year, Mas Amiel, NV (Served from 10 litre)				£14	
Port				75ml	Bottle
Fonseca, LBV, 2018 (75cl)				£8	£55
Taylor's 10 Year Tawny (Served from Jeroboam)				£11	
Taylor's Quinta de Vargellas, 1998 (37.5cl)					£49
Kopke, Colheita, 2002 (75cl)					£98
Taylor's Vintage, 1994 (75cl)				£32	£275
Sherry				75ml	Bottle
Moscatel, Pasas, Cesar Florido, Jerez, NV (37.5cl)				£9	£41
Pedro Ximénez, Cardenal Cisneros, Romate, Jerez, NV (75cl)				£19	
Madeira				75ml	Bottle
Malvasia, 10 Year, Justinos (75cl)				£13	£95
Digestifs					
Whiskey or Whisky					
Highland Park 12yr, Islands (25ml)	40%	£12	Redbreast 15yr, Ireland (25ml)	46%	£13
Springbank 10yr, Campbeltown (25ml)	46%	£10	Bowmore 18yr, Islay (25ml)	43%	£18
Cognac					
Delamain, XO Pale and Dry (25ml)	40%	£14	Hine, Antique XO (25ml)	40%	£22
Delamain, Pleiade 1991, 30yr (25ml)	46%	£45	Frapin, 1993 22yr (25ml)	43.2%	£22
Liqueurs					
Chartreuse, MOF (25ml)	45%	£8	Chartreuse, Eau de Vie, 1941 (25ml)	40%	£50
Fernet Branca (25ml)	39%	£5	Chartreuse, Jaune, VEP (25ml)	42%	£25
After Dinner Cocktails					
ESPX Martini – Sapling Coffee Vodka, Conker Cold Brew, PX Sherry, Espresso					£14
The Ginger Viking – Highland Park 12yr, Crème de Cacao, Ginger, Orgeat, Cream					£14
Vieux Carré – Michter's Bourbon, Maxime Trijol, Sweet Vermouth, Benedictine, Bitters					£14

Please speak to the Restaurant Manager if you have any dietary requirements or allergies.