

## DESSERTS

### Chocolate

Lightly salted dark chocolate mousse, chocolate madeleine, vanilla ice cream, caramel

### Lemon

Lemon posset, elderflower, lavender ice cream

### Pistachio

Pistachio cake, yoghurt sorbet, poached apricots

### Raspberry

Vanilla cheesecake, raspberry, tarragon

### Banana

Banana and lime semifreddo, fennel, honeycomb, milk sorbet

### Cheese

Our selection of five local cheeses are served with blue poppy seed and celery salt crackers, raisin loaf and homemade chutney.

## COFFEE

Coffee and petit fours £4.25 per person

## CHEESE

Our cheeseboard is served with crackers, raisin loaf and damson paste.

### Eden Pearl

A delightful white, mould ripened soft cheese made from ewe's milk at The Appleby creamery.

### Dorstone

A full flavoured goat's milk cheese that has been rolled in ash, it is dense in texture with a creamy, lemon flavor, made in Herefordshire.

### Cumberland Farmhouse

A hard pressed cheese matured for two months, with a smooth and creamy texture. Made on the farm at Thornby Moor, Wigton. North Cumbria.

### Golden Brie

Made from Guernsey cow's milk with a mild creamy taste, this cheese has a distinct yellow colour which deepens as summer progresses due to the rich milk.

### Colston Bassett

From a small village south east of Nottinghamshire, this pasteurised cow's milk cheese, is a smooth, creamy blue cheese with distinctive blue veins and mellow flavour.

## DESSERT WINE

Nuy Red Muscadel Worcester, South Africa

A local speciality; a sweet red wine, with a fresh and fragrant character  
£4.50

Elysium Black Muscat Andrew Quady, Madeira County, California, USA

The perfect accompaniment to dark berries, cherries and chocolate  
£6.00    £25.00

Muscat Beaumes de Venise Domaine des Bernardins, France

A modestly priced alternative to Sauternes, drinks well with most desserts  
£6.25    £26.50

Colosia Pedro Ximenez Cadiz, Spain

Drinks well with bitter-sweet flavours or coffee  
£7.50    £34.50

Tokaji Aszu Crown Estates, Hungary

"King of wine, wine of kings" – What more need we say?  
£12.50    £55.00

Serving: 75ml glass or 375ml bottle

## PORT

**Ramos Pinto, owned by Louis Roderer, was founded in 1880 and for several decades, its history has been marked by innovation and respect for tradition. Producing and selecting the best grapes, systematic knowledge of the 'terroir' and pioneering the launching of New Douro wines in Portugal and all over the world**

Ramos Pinto Vintage 2007

Fresh and velvety with a bouquet of forest fruits and silky tannins  
£14.00

Ramos Pinto 10 Year Tawny

Smooth, fresh and fruity. Flavours of apricot, black plum, figs and quince jam  
£6.00

Ramos Pinto 20 Year Tawny

Elegant, rich and complex. Aromas of apricot, almond, nut and cocoa  
£9.00

Ramos Pinto 30 Year Tawny

Elegant, mature, satin. Dried fruit flavours with nuts, almonds and toffee. Aromas of maturity and ageing  
£12.00

Ramos Pinto Late Bottled Vintage

Fresh and velvety with a bouquet of forest fruits and silky tannins  
£5.00

Serving: 50ml glass