



## **PUDDING MENU**

PUDDINGS

Strawberries and Clotted Cream	£8.00
Baked Ricotta and Lemon Tart	£8.00
Affogato	£6.00
<b>Selection of Joe Delucci Gelato and Sorbet</b>	
Single Scoop £3.50 or 3 Scoops £10.50	
<u>Gelato</u>	
Vanilla, Strawberry, Chocolate, Coconut, Pistachio	
Hazelnut	
<u>Sorbet</u>	
Passion Fruit, Mandarin, Raspberry, Lemon	
<b>SAVOURIES</b>	
Welsh Rarebit	£6.00
Mushrooms on Toast	£6.50
Stilton Affogato	£7.50
Selection of Artisan British Cheese	£13.50

*Please speak to a member of staff for details on all allergens used*

PUDDING WINES, PORT AND MADEIRA

<b>WINE</b>		100ml	Bottle
<b>226</b>	Château Filhot, 2 <sup>ème</sup> Cru Classé, Sauternes, 2007	£9.50	£65.00
<b>223</b>	Klein Constantia Vin de Constance, 2014 (500ml)		£120.00
<b>222</b>	Château Rieussec, 1 <sup>er</sup> Cru Classé, Sauternes, 2009		£125.00
<b>PORT</b>			
<b>383</b>	Taylor’s 1997	£21.00	£105.00
<b>345</b>	Kopke Late Bottled Vintage, 2018	£9.00	£49.00
<b>346</b>	Taylor’s Fine Tawny Port	£7.00	£36.00
<b>348</b>	Taylor’s 20-Year-Old Tawny	£12.00	£77.00
<b>MADEIRA</b>			
<b>233</b>	Blandy’s 10-Year-Old Malmsey	£13.00	£48.00

*Please ask a member of staff for the extended port list*