

## **PUDDING MENU**

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## PUDDING WINES, PORT AND MADEIRA

Baked Spiced Apple Pudding with Custard	£8.00			100ml	Bottle
Rhubarb Cheesecake	£8.00	226	Château Filhot, 2 <sup>ème</sup> Cru Classé, Sauternes, 2007	£9.50	£65.00
Affogato	£6.00	223	Klein Constantia Vin de Constance, 2014 (500ml)		£120.00
Selection of Joe Delucci Gelato and Sorbet Single Scoop £3.50 or 3 Scoops £10.50 Gelato		222	Château Rieussec, 1 <sup>er</sup> Cru Classé, Sauternes, 2009		£125.00
Vanilla, Strawberry, Chocolate, Coconut, Pistachio			PORT		
Hazelnut					
<u>Sorbet</u>		383	Taylor's 1997	£21.00	£105.00
Passion Fruit, Mandarin, Raspberry, Lemon		345	Kopke Late Bottled Vintage	£9.00	£49.00
			2018		
SAVOURIES		346	Taylor's Fine Tawny Port	£7.00	£36.00
Selection of Artisan British Cheese	£13.50	347	Graham's 10-Year-Old Tawny Port	£9.00	£49.00
Welsh Rarebit	£6.00	348	Taylor's 20-Year-Old Tawny	£12.00	£77.00
Mushrooms on Toast £			<u>Madeira</u>		
Stilton Affogato	£7.50	386	Blandy's Duke of Clarence	£7.00	£36.00
		233	Blandy's 10-Year-Old Malmsey	£13.00	£48.00

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

Please ask a member of staff for the extended port list