## Chocolate Soufflé 6.25

Raspberry Sorbet

## Prune and Tokaji Parfait 8.25

## Prune Cake, Tokaji Jelly, White Chocolate Ganache & Mascarpone Ice Cream

## Lavender Mousse 5.50

## Thyme & Lemon Meringue Shard & Beetroot Sorbet

## White Chocolate Cup 6.00

Passion Fruit Fool & Mango Sorbet

**Affogato 4.00**

Vanilla Ice-Cream with a Shot of Espresso

## Selection of Ice-Creams & Sorbets 4.50

Vanilla, Chocolate, Strawberry, Mascarpone, Raspberry, Beetroot, Avocado

& Mango

3 Scoops, Chocolate or Caramel Sauce

# DESSERT WINE & PORT

**Eugene Reuillier Sauternes Château des Arrieux 2015 Sauternes, France**

Sauternes, along with Tokaji, produces the finest sweet wines in the world. Great balance between honeyed fruit and acidity is so important and this has it just right. Just ask for Sauternes so you don’t have to cope with the ludicrously long name

## 75ml glass £4.25 | Bottle £29.95

**Pinceszet Tokaji 5 Puttonyos 2005 Tokaji, Hungary**

Tokaji is made from Furmint grapes through the process of botrytis. These two words alone should render it undrinkable but it’s a jewel in the world of wine and is utterly unique

## 75ml glass £8.25 | Bottle £48.95

**Kopke 10-year Tawny Port Duoro, Portugal**

Kopke is the greatest Port house you’ve never heard of. Founded in 1638 - only 33 years after Mr. Fawkes and his crew were caught and a full 167 years before Waterloo (battle

not Abba’s Eurovision triumph in Brighton). This is a fine, fine Tawny Port laden with spice, wood and fruit

## 75ml glass £4.95 | Bottle £37.50

**Selection of British and French Cheeses**

Artisan Biscuits, Sun-Blushed Tomato & Chilli Chutney, Quince Jelly,

Grapes, Rhubarb & Apple

## 5 Cheeses Board, £12.50

**Ossau Iraty**

This cheese has a sharp, rich, spicy nutty flavour with a pronounced taste of caramel. The paste is firm, granular and chewy. Unpasteurized ewe’s milk and animal rennet. Hard aged 12 months.

## Apple Bigod

This cheese was created by James Aldridge in Godstone. The cheese is brine washed creating a strong, aromatic smelly cheese with an orange rind. It has a soft-creamy texture and a mild flavour. Pasteurized cow's milk and vegetarian rennet. Made in France, matured in Surrey.

## Pennard Red

This cheese is made with pasteurized milk, coloured with annatto to give the paste the deep orange colour. It has a firm texture, lactic flavour and a sweet aftertaste.

Hard aged 6-8 months.

## Alchester Blue

This cheese has a soft, creamy texture. The flavour is mellow and nutty with mushroom notes. Pasteurized cow's milk and vegetarian rennet, soft.

## Tipsy Billy

The rind of the cheese is washed with cider matured in a whiskey barrel giving it its pale orange colour. The paste is white, moist yet creamy with a rich, full flavour. Unpasteurized goat’s milk. 3-4 weeks matured.