



PUDDINGS

Rhubarb Crumble (to share)

Dairy Ice Cream & Pouring Cream **£15**

Tokaji, Oremus, Late Harvest, 2016 - £13

Iced Sweet Cicely Terrine

New Forest Strawberries & Puffed Quinoa **£9.50**

Sauternes, Château Siglas-Raubaud 2005 - £14

Chocolarder Chocolate Pot

Preserved Fruitcage Redcurrants **£9.50**

Taylor's 10 Year Tawny - £11

Hazelnut & 'Last Years' Cherry Flan

Whipped Mascapone **£9.50**

Vin de Paille, Jean-Luc Mouillard, Jura 2018 - £16

Blackmore Vale Cheesecake

Preserved Gooseberries & Elderflower **£9.50**

Muscat de Beaumes de Venise, Domaine de Durban, 2021 - £9.50

Wild Violet vodka & Lemonade Jelly

Mint Sorbet **£9**

All Angels, Long Aged, 2014 - £17

Homemade Ice Creams

Apple Mint

Rhubarb & Tangerine Sage

Chocolate Brownie

£3 per Scoop

Homemade Sorbets

Strawberry & Garden Mint

Black Cherry & Kaffir Lime Leaf Sorbet

£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.

Pudding Wines and Vin Doux Naturel

	75ml	Bottle
Vin Doux Samos Samos 2015 (37.5cl)	£8	£35
Loupíac 'Cuvée d'Or' Château Dauphiné Rondillon Bordeaux 2010 (75cl)	£9	£79
Muscat de Beaumes de Venise Domaine de Durban Rhône 2021 (37.5cl)	£9.50	£43
Recioto della Valpolicella Tesauo Veneto 2021 (50cl)	£9.50	£59
Rivesaltes 'Ambré' Chez Jau Roussillon 2009 (50cl)	£10	£52
Jurançon 'Marie Kattalyn' Domaine de Souch South West France 2020 (75cl)	£11	£100
Tokaji 'Late Harvest' Oremus Hungary 2016 (50cl)	£13	£75
Sauternes Château Siglas-Raubaud Bordeaux 2005 (75cl)	£14	
Maury '20 Year' Mas Amiel Roussillon (Served from Dame-Jeanne)	£14	
Vin de Paille Jean-Luc Mouillard Jura 2018 (37.5cl)	£16	£75
Quarts de Chaume Château de Suronde Loire 2003 (50cl)	£17	£92
Muscat di Frontignan 'Vin de Constance' Klein Constantia Constantia 2015 (50cl)	£19	£120
Sélection de Grains Nobles, Pinot Gris Josmeyer Alsace 1995 (75cl)	£22	£195
Clos de la Coulée de Serrant Famille Joly Loire 2022 (75cl)	£22	£195
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)	£14	£98
Taylor's Vintage 1994 (75cl)	£32	£275
Sherry	75ml	Bottle
Moscatel 'Pasas' Cesar Florido Jerez (37.5cl)	£9	£41
Pedro Ximénez Romate Jerez (75cl)	£19	
Madeira	75ml	Bottle
Malvasia Justinos' 10 Year (75cl)	£13	£95

Digestifs

Whiskey or Whisky

Highland Park 12yr, Islands (25ml)	40%	£12	Redbreast 15yr, Ireland (25ml)	46%	£13
------------------------------------	-----	-----	--------------------------------	-----	-----

Cognac

Delamain, XO Pale and Dry (25ml)	40%	£14	Hine, Antique XO (25ml)	40%	£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

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