BISTRO Dessert

Deconstructed Blackforest

Vanilla Cremeux, Chocolate Sponge, Griottine Cherries, Chocolate Mousse, Cherry Foam & Cherry Gel

Banana Pannacotta

Caramelized Banana, Peanut Brittle & Rum Foam

Chocolate Fondant

Marshmallow Centre, Vanilla Ice Cream & Caramelised Popcorn

Sticky Date & Walnut Pudding

Calvados Toffee Sauce, Cinnamon Ice Cream & Caramelised Apple

Indian Flavours

Saffron Cheesecake, Carrot Halva Cremeux, Mango Surprise & Gram Flour Tuille

Freshly Cut Sliced fruits

Berries & Lemon Sorbet

Selection of Ice Cream (Three Scoops)

Served on top of Brownie. Chocolate, Vanilla, Strawberry, Salted Caramel or Cinnamon

Selection of Sorbet (Three Scoops)

Served on top of Fruit. Lemon, Raspberry, Green Apple or Mango

Selection of British Cheese with Accompaniments

Celtic Promise, Somerset Camembert, Ragstone Goats Cheese, Wookey Hole Cheddar & Cropwell Bishop Stilton

Grappa Merlot	7.0
COGNAC & ARMAGNAC	
Martell VS	8.0
Rémy Martin VSOP	9.0
Courvoisier VSOP	9.0
Janneau XO	14.0
Hennessy XO	18.0
Martell XO	19.0
Hennessy Paradis	38.0
HOT BEVERAGES	
Freshly prepared ILLY Coffee	4.0
Latte, Cappuccino	4.0
ILLY Espresso, Hot Chocolate	3.5
Signature Tea	5.0
Sweet wine is is served in quantities of 100 ml Spirits are served in quantities of 50 ml A 12.5% discretionary service charge will be added to your bill	

DESSERT WINES

Sanlucar/Xerez

Sauternes 2008

PORT & GRAPPA

Warre's Otima 10

Sandeman's Tawny 20

Grahams LBV

Domaine Lérys Muscat de Rivesaltes NV 7.0 28.0

Pedro Ximenez La Cigarrena NV D.O.

Château Suduiraut 1er Cru Classé

Glass Bottle

55.0

9.0

7.0

7.0

12.5

