

## FORTIFIED & SWEET WINES BY THE GLASS

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	100ml
<b>PORT</b>	
LBV 2019, Sandeman	£9.00
NV White Port, 10-Year-Old, Dona Antónia, Ferreira	£12.50
10-Year-Old Tawny Port, Sandeman	£10.00
20-Year-Old Tawny Port, Sandeman	£17.00
Vintage 2000, Sandeman	£26.00
<b>SHERRY</b>	
Manzanilla Deliciosa, Valdespino	£7.50
Oloroso 'Don Gonzalo' VOS, Valdespino	£18.50
Pedro Ximenez 'Noe' 30-Year-Old, Gonzalez Byass	£26.00
<b>MADEIRA</b>	
Sercial, 15-Year-Old, Henriques & Henriques	£15.50
Malvasia, 10-Year-Old, Justino's	£16.00
<b>OTHERS</b>	
Tokaji Edes Szamorodni 2021, Disznókő - Tokaji, Hungary	£13.00
Château Laville 2022- Sauternes Bodeaux, France	£15.50
Recioto di Soave 'Le Colombare' 2017, Pieropan - Veneto, Italy	£19.00
Icewine, Cabernet Franc 2022, Inniskillin, Niagara, Canada	£38.00

## DESSERTS

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Café gourmand	£9.50
Yoghurt parfait, Yorkshire rhubarb and candied orange	£9.50
Chocolate maequise, hazelnut praline and coffee Chantilly	£11.00
Paris-Brest with caramelised pistachio mousseline	£13.00
European cheeses with chutney and crackers	£16.00
Selection of teas and coffees	£4.50

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. 15% discretionary service charge will be added to your bill