



DESSERTS

(All desserts at 9)

Autumn berry “cheesecake”, blackcurrant sorbet,
blackcurrant curd, star anise

Torrentés, Tardío, Familia Zuccardi, Mendoza, Argentina 2016 7½

English blackberry, Jersey milk ice cream,
Autumn spiced meringue, Russet apple & walnut crumble

Umatham Beerenauslese, Burgenland, Austria 2017 15½

Caramelised milk tart, ginger wine gel, fromage frais sorbet,
almond crack

Vin Santo del Chianti, ‘Buccia Nera’, Tuscany, Italy 2009 18

Hot 70% chocolate moelleux, passion-fruit ice-cream

Tokaji Aszú, 5 Puttonyos, Pajzos, Hungary 2010 22

Selection of ice-creams & sorbets



British and European cheeses

(Served with spiced pear & golden raisin chutney)

3 pieces 10.5 5 pieces 16

Goat: *Dorstone, Golden Cross*

Soft & Semi-hard: *Alex, Vacherin*

Hard: *Isle of Mull Cheddar, Cornish Yarg, Pecorino Saraceno*

Washed: *Taleggio di Val Brembana, Pont l’Eveque*

Blue: *Colston Bassett Stilton, Beauvale, Cashel Blue*

(Cheese wine flight +20)



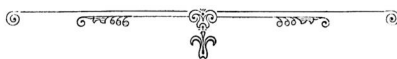
Please ask a member of management for further information
on ingredients in our food which contain allergens



Sweet wine		<u>100ml</u>
Familia Zuccardi Torrontés Tardío, Mendoza, Argentina	2016	7½
Sauternes, Château Roumieu, Sauternes, France	2015	12
Maury Rouge, les Terres dre Fagayra, Languedoc, France	2016	13½
Umatham Beerenauslese, Burgenland, Austria	2017	15½
Vin Santo del Chianti, Buccia Nera, Toscana, Italy	2011	18
Grüner Veltliner Eiswein, Lang, Burgenland, Austria	2016	23
Tokaji Aszú, 5 Puttonyos, Pajzos, Hungary	2013	24
Ratafia de Champagne, Henri Giraud, Champagne, France	NV	25
Auslese Riesling, Zillken, Mosel, Germany	1999	35

Sherry		<u>100ml</u>
Pedro Ximénez, Monteagvdo, Delgado Zuleta, Jerez, Spain		12
Fino Sherry, Bodega Tradition, Jerez, Spain		14
Cream sherry, VOS 20 years, Bodega Tradition, Jerez, Spain		19½

Port		<u>100ml</u>
Graham's 10 year Old Tawny Port	NV	11
Quinta do Noval, LBV Unfiltered	2012	13
Croft, Vintage Port	2000	25
Warre's, Vintage Port	1985	42



A selection of coffees & Taylors of Harrogate teas
with hazelnut financiers, vanilla Chantilly

Chamomile, Earl Grey, English Breakfast, Green & Jasmine, Fresh Mint
(All at 4)

SEH Iced Coffee 9
Goslings rum, Fernet Menta, hazelnut, cream, coffee
(Available as non alcoholic 4)

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