

## CHEESE & SAVOURY

**Cheeseboard**  
*Gorgonzola Piccante, Taleggio, Pecorino Rosso*  
 13.50

**Welsh Rarebit**  
 6.50

## SORBETS & ICE CREAM

**Sorbets**  
*mango, spiced caramelised apple,  
 clementine*  
 7.75

**Honeycomb Ice Cream**  
*with hot chocolate sauce*  
 8.50

**Ice Creams**  
*lemon meringue,  
 pineapple, mint choc chip*  
 8.00

## DESSERTS

*Forbidden Black Forest Cherry*  
 10.00

<b>J.Sheekey Fish Bowl</b>	11.50	<b>Chocolate &amp; Blood Orange Fondant</b>	10.50
		<i>vanilla ice cream</i>	
<b>Vegan Coconut Panna Cotta</b>	9.25	<b>Yorkshire Rhubarb Pebble</b>	9.50
<i>tropical fruit salsa</i>		<i>Champagne &amp; white chocolate crunch</i>	
<b>Spiced Bramley Apple Crumble</b>	10.00	<b>Golden Pineapple</b>	10.00
		<i>coconut &amp; lime sorbet</i>	
<b>Vegan Chocolate &amp; Hazelnut Mousse</b>	9.50	<b>Banoffee Profiteroles</b>	9.25
<i>mango sorbet</i>		<i>caramelised banana ice cream</i>	
<b>Caviar Sweet Tin</b>	8.00	<b>Baked Vanilla Cheesecake</b>	8.50
<i>truffles &amp; petit fours</i>		<i>cherry compote</i>	

## PORT & SHERRY

	Glass 75ml		Glass 75ml
<b>Ten Year Old Tawny, Niepoort, Portugal</b>	10.50	<b>Manzanilla Papirusa Solera Reserva Lustau</b>	4.50
<b>Quinta de la Rosa 2013, Late Bottled Vintage</b>	12.50	<b>Amontillado del Puerto, Lustau</b>	5.50

## DESSERT WINES

	Glass 100ml		Glass 100ml
<b>Monbazillac 2015 Domaine de L'Ancienne Cure</b>	7.50	<b>Vin de Constance 2014 Klein Constantia</b>	16.00
<b>Sauternes 2016 Close Comte, Cuvée Emilie</b>	10.00	<b>Vin Santo del Chianti Rufina Fattoria di Basciano</b>	14.00

## DESSERT DIGESTIF

<b>Limoncello Tosolini</b>	7.50	<b>Somerset Alchemy 15 yo Cider Brandy</b>	14.50
<b>Somerset 5yo Cider Brandy</b>	8.00	<b>Grappa Amarone Della Valpolicella, Gobetti</b>	13.25
<b>Domaine Dupont VSOP Pays d'Auge</b>	10.00	<b>Grappa di Friulano, Barrique</b>	14.75
<b>Privilege' 18 ans Pays d'auge</b>	22.00		