

CHEESE & SAVOURY

Cheeseboard
Comte, Langres, Bleu de Laqueuille
13.50

Welsh Rarebit
6.50

SORBETS & ICE CREAM

Sorbets
mango, pineapple,
cherry
7.75

Honeycomb Ice Cream
with hot chocolate sauce
8.50

Ice Creams
espresso, raspberry ripple,
mint choc chip
8.00

DESSERTS

Lemon Posset meringue & raspberries
9.50

J.Sheekey Fish Bowl	11.50	Chocolate & Blood Orange Fondant	10.50
		<i>vanilla ice cream</i>	
Vegan Coconut Pannacotta	9.25	Yorkshire Rhubarb Pebble	9.50
<i>Gariguetta strawberries & granita</i>		<i>Champagne & white chocolate crunch</i>	
Spiced Bramley Apple Crumble	10.00	Golden Pineapple	10.00
		<i>coconut & lime sorbet</i>	
Chocolate & Salted Caramel Mousse	9.00	Raspberry & Chocolate Mille-Feuille	10.00
<i>milk ice cream</i>			
Caviar Sweet Tin	9.00	Baked Vanilla Cheesecake	8.50
<i>truffles & petit fours</i>		<i>cherry compote</i>	

J. SHEEKEY CAVIAR SWEET TIN

Handmade Petit Fours to take home in a bespoke J.Sheekey tin 12.00

PORT & SHERRY

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

DESSERT WINES

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

DESSERT DIGESTIF

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