

CHEESE & SAVOURY

Cheeseboard
Montgomery Cheddar, Shropshire Blue, Finn
 13.50

Welsh Rarebit
 6.50

SORBETS & ICE CREAM

Sorbets
mango, grapefruit, raspberry & lime
 7.75

Honeycomb Ice Cream
with hot chocolate sauce
 8.50

Ice Creams
*espresso, raspberry ripple,
 cherry & peppermint*
 8.00

DESSERTS

Garigette Strawberry & Elderflower Pebble
 9.50

J.Sheekey Fish Bowl

11.50

Amalfi Lemon Cake

9.50

raspberries & mascarpone ice cream

Vanilla Pannacotta

9.25

Cru Virunga Chocolate Fondant

10.50

poached rhubarb & Champagne sorbet

pistachio ice cream

Mango Parfait

9.00

Seasonal Fruits

9.75

chocolate sorbet

with sorbet

Chocolate & Salted Caramel Mousse

9.00

Crème Caramel

8.50

milk ice cream

roasted apricots

Caviar Sweet Tin

9.00

Baked Vanilla Cheesecake

9.50

truffles & petit fours

raspberries

J. SHEEKEY CAVIAR SWEET TIN

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

PORT & SHERRY

	Glass		Glass
	75ml		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		Glass
	100ml		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, Barrieco	14.75
Privilege' 18 ans Pays d'auge	22.00		