

CHEESE & SAVOURY

Cheeseboard

Bleu des Causses, Brie de Meaux, Comte Vieux
13.50

Welsh Rarebit

6.50

SORBETS & ICE CREAM

Sorbets

*mango & cherry, peach & orange blossom,
raspberry & lime*
7.75

Honeycomb Ice Cream

with hot chocolate sauce
8.50

Ice Creams

*milk chocolate & hazelnut,
greengage crumble, cherry & peppermint*
8.00

DESSERTS

Peanut Butter Jelly Mille Feuille with Blackcurrant Sorbet

9.75

J.Sheekey Fish Bowl

11.50

Peach Melba Pebble

9.50

Gooseberry Crumble

with ice cream, custard or clotted cream

9.75

Cru Virunga Chocolate & Passionfruit Pavlova

9.00

with hazelnuts

Mascarpone Parfait

with figs

9.50

Seasonal Fruits

9.75

with sorbet

Chocolate & Salted Caramel Mousse

with milk ice cream

10.00

Vanilla Pannacotta

8.50

with streusel crumble & green apple sorbet

Caviar Sweet Tin

truffles & petit fours

9.00

Baked Vanilla Cheesecake

9.50

with blackberries

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, Barrique	14.75
Privilege' 18 ans Pays d'auge	22.00		