

# Dessert Menu

<b>Crème Brûlée</b> With a Glass of Jardin d'Hiver	£5.00 £8.00
<b>Baked Chocolate Pudding</b> With a Glass of Pedro Ximenez	£5.00 £9.00
<b>Eton Mess</b> With a Glass of Muscat	£5.00 £8.00
<b>Strawberries With Fresh Cream</b> With a Glass of Jardin d'Hiver	£5.00 £8.00
<b>Ice Cream &amp; Sorbets</b> With a Glass of Muscat	£5.00 £8.00
<b>Selection of British Cheeses</b> Served With Celery, Grapes & Biscuits With a Glass of Port LBV Sá de Baixo	£6.50 £9.50

# Dessert Wine

<b>Jardin d'Hiver, La Hitaire 2007</b> Gascony, France Ripe fruit aromas with hints of pineapple & mango, with a refreshing finish.	100ml £4.00	750ml £26.00
<b>Pedro Ximenez — Herederos De Argüeso</b> Sanlucar, Spain Full of raisins & sultanas, the flavour is big & rich with a luscious velvety feel. Very sweet, ideal with chocolate.	100ml £8.00	375ml £29.00
<b>Muscat De Rivesaltes Jean-Marc Lafage 2008</b> Southern France Well balanced & fresh with summer fruits & spicy aromas.	100ml £5.00	500ml £26.00

# Port

<b>Late Bottle Vintage Sá de Baixo 2001</b> Medium to full bodied, classy with rich youthful character.	50ml £4.50	750ml £51.00
--	---------------	-----------------