

# THE SIR CHARLES NAPIER

Yorkshire rhubarb soufflé, stem ginger custard, rhubarb sorbet 16.00

Brown sugar financier, peanut butter ice cream, toffee banana sauce 14.00

White chocolate and blood orange mille feuille, blood orange sorbet 15.00

Casa luker estate bitter chocolate, pistachio, cardamom ice cream 15.00

White 'Bounty', coconut sorbet 14.00

Cheese – *chef's selection* 15.00

Sorbets: *apple, coconut, blood orange, rhubarb*

Ice creams: *vanilla, chocolate, roasted hazelnut*

SOME OF OUR DISHES CONTAIN ALLERGENS.  
PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY NEEDS

## DESSERT WINE

BY THE GLASS

SEE MAIN LIST FOR HALVES AND BOTTLES

602.	MUSCAT DE BEAUMES DE VENISE 2019, DOMAINE DE DURBAN	8.50
604.	SAUTERNES 2019, CHATEAU LAFON	9.50
610.	TOKAJI 2018, NOBLE LATE HARVEST, MYLITTA, DOBOGO	12.50

## FORTIFIED WINE

1.	LBV PORT 2015, QUINTA DE LA ROSA	8.50
2.	TAWNY PORT 10YR OLD, QUINTA DO INFANTADO	9.50
4.	MADEIRA, BOAL 10 YR OLD, JUSTINO	12.50
6.	RIVESALTES 1968, PRIEURE DU MONASTIR DE CAMP	22.50
8.	FONSECCA 1985	25.00
9.	MAURY 1937, L'ARCHIVISTE, DOMAINES ET TERROIRS DU SUD	45.00