

THE GRAZING GOAT

PUDDING

Bramley apple pie,
salted caramel, pecans, vanilla ice cream 7.5

2012 Tokaji Exaltation, Holdvölgy, HUN 9.8

Baked egg custard,
honey goats cheese, roasted figs, walnuts 7.5

2013 Monbazillac “Jour de Fruit” Domaine L’Ancienne Cure, South West, FRA 6

Carrot cake,
cream cheese mousse, roasted peach, milk ice cream 7.5

2015 Côteaux du Layon, Carte D’Or, Domaine des Baumard, Loire Valley, FRA 7.5

Plum and blackberry brioche cobbler,
Earl Grey custard 7.5

2015 Côteaux du Layon, Carte D’Or, Domaine des Baumard, Loire Valley, FRA 7.5

Spiced chocolate ganache,
salted butter shortbread, passion fruit cream 7.5
2011 Jumilla, Dulce Monastrell, Bodegas Olivares, Murcia, SPA 11

Selection of British cheese,
quince, grapes & biscuits 11.5
10 y.o Tawny Port, Quinta de la Rosa, Douro, PRT 10

Please inform our staff if you have any dietary or allergen requirements

SWEET & FORTIFIED WINE

2015 Côteaux du Layon, Carte D'Or
Domaine des Baumard, Loire Valley, France
Glass (100ml): 7.5 • Bottle (375ml): 26

2011 Jumilla, Dulce Monastrell
Bodegas Olivares, Murcia, Spain
Glass (100ml): 11 • Bottle (500ml): 51

2012 Tokaji Exaltation
Holdvölgy, Hungary
Glass (100ml): 9.8 • Bottle (500ml): 46

2013 Monbazillac “Jour de Fruit”
Domaine L’Ancienne Cure, South West, France
Glass (100ml): 6 • Bottle (750ml): 42

10 y.o Tawny Port, Quinta de la Rosa, Douro, Portugal
Glass (100ml): 10 • Bottle (500ml): 48

2011 LBV Port, Quinta do Noval, Douro, Portugal
Glass (100ml): 8.5 • Bottle (750ml): 59

