

# THE GRAZING GOAT

## PUDDING

Bramley apple pie,  
pecans, butterscotch, honeycomb ice cream 7.5

Toffee pannacotta,  
salted caramel, macadamia nuts, roasted peach 7.5

Soft baked meringue,  
strawberries, blueberries, vanilla cream, mint 7.5

Dark chocolate tart,  
cherries, malt and chocolate crumble 7.5

Lemon curd & coconut cake,  
pastry cream, raspberries 7.5

Selection of British cheese,  
quince, grapes & biscuits 11.5

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

## SWEET & FORTIFIED WINE

2014 Tokaji Exaltation  
Holdvölgy, Mad, Hungary  
Glass (100ml): 9.6 • Bottle (500ml): 46

2015 Riesling SL  
Schloss Lieser, Mosel, Germany  
Glass (100ml): 5.3 • Bottle (750ml): 36

2014 Monbazillac “Jour de Fruit”  
Domaine L’Ancienne Cure, South West, France  
Glass (100ml): 5.8 • Bottle (750ml): 40

10 y.o Tawny Port, Quinta do Noval, Douro, Portugal  
Glass (100ml): 9 • Bottle (750ml): 59

2012 LBV Port, Quinta do Noval, Douro, Portugal  
Glass (100ml): 9.5 • Bottle (750ml): 63

