

DESSERT MENU

Chocolate brownie with vanilla ice cream and chocolate sauce (v) £6

Tiramisu £5

The Ice Cream Union Ice Creams and Sorbet £2 per scoop

Vanilla | Banana Split | Vegan Coconut | Salted Caramel (v)

Mango | Raspberry | Passionfruit (ve)

Artisan Cheese Plate £10

Golden Cross Goats cheese - the recipe of the cheese is based on French Sainte-Maure. When young, the cheese is firm and slightly grainy, but with age it softens and the texture becomes very soft, like ice cream

Barcombe Blue - it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue – green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.

Barbers 1833 Cheddar - A deliciously creamy cheese with both savoury and naturally sweet notes. Aged for 24 Months

DESSERT WINES

Stratus Riesling Ice wine 375ml £55

VQA Niagara-on-the-Lake | Canada | 2020

This stuff is absolutely phenomenal. Floral, and takes the palate to sweet, then is counteracted by balancing acidity, and floral and mineral, and if this weren't enough, the elements of mineral unwind and show off this wine in an even more flattering way

Royal Tokaji 75ml £5

Hungary | 2013

The Royal Tokaji Wine Company, founded in Hungary in 1990, has become one of the most defining wineries in Tokaj. Acknowledged as one of the region's top winemakers, combining traditional techniques with modern technology to create the award-winning Royal Tokaji range of wines. Royal Tokaji is the acknowledged leader of the renaissance of this legendary Hungarian wine, which, in the words of the wine author and company co-founder Hugh Johnson, is "a wine that would make angels sing out loud in praise".

SWEET SHERRY 75ml servings £7

Pedro Ximénez Alvear Solera 1927

Alvear's Solera 1927 (which contains some wines from before the Wall Street Crash) tastes like all your Christmases have arrived at once. A naturally sweet wine with a nose reminiscent of prunes and chocolate. This sumptuous wine has rich and concentrated fruit on the palate with a full, seemingly unending finish.

Pedro Ximénez Alvear de Anada

The decadently sweet single vintage 2015 Pedro Ximenez de Anada reveals off-the-chart honeyed richness along with hints of caramel and marmalade. This dark, amber-coloured wine possesses plenty of fresh fruit characteristics.

ARMAGNAC 25ml measures

Baron de Sigognac V.S £5 | 10 years £6

The Guasch family, owners of Baron de Sigognac, have been based in Gascony since the 12th Century. The Domaine is almost unique in the region, as all of its production is distilled into Armagnac and not wine.

PORT 75ml measures

Quinta do Vallado 10 Year Old Tawny £10

This has rich nutty, dried fruit aromas and luscious, sweet raisin, mocha chocolate, spice and medjool date flavours on the palate. This eighteenth-century Douro wine estate is actually one of the most modern-looking in Portugal. Although the team uses the traditional panoply of indigenous grapes, its methods are bang up to date and the results are nothing short of sensational.

Warre's. L.B.V 2014 £5 | Ruby £4

Warre's is the oldest, continuously British-owned brand, as well as one of the most distinguished. The firm that became Warre's was established in 1670. Two Englishmen, William Burgoyne and John Jackson opened offices in northern Portugal as Burgoyne & Jackson, which was initially a general trading company.

COGNAC

Rémy Martin X.O £14 | V.S.O.P £6

All Rémy Martin cognacs have the Cognac Fine Champagne appellation, meaning that they come exclusively from a blend of eau-de-vie from the Grande Champagne and Petite Champagne crus, with at least 50% of Grande Champagne. Thanks to chalky soils, these eau-de-vies have a great ageing potential and a particular aromatic intensity.

RUM

Diplomático Reserva Exclusiva £5

Reserva Exclusiva is a premium sipping rum that is made almost entirely from sugar cane honey. This fine rum is blended from 80% pot still rum and 20% light rums aged for up to 12 years. The result is a truly exceptional rum giving way to a rich texture with notes of coffee, chocolate and citrus. All topped with a seductive and elegant finish

GRAPPA

Bepi Tosolini Grappa Selezione Merlot £5

A single varietal grappa from Bepi Tosolini, this is distilled exclusively from the pomace of merlot grapes. The result is a crisp, woody and fruity, with hints of raspberry on the palate.

LIMONCELLO

Evangelista Organic Limoncello £4

Sun-ripened, cold pressed organic Sicilian lemons deliver a completely unique taste.

TUACA £3.5

A naturally flavoured brandy liqueur originally produced by the Sussex families of Brighton. Tuaca is a sweet golden brown blend of brandy, citrus essences, vanilla, and other secret spices.