



## DESSERTS

Vanilla rice pudding mousse, Amaretto, malt ice cream	14.00
<i>Chenin Blanc, Late Harvest, Nelson Family, Paarl, South Africa 2018</i>	13.00
Salad of English strawberries, shortbread, pink pepper, lemon verbena	17.00
<i>Sauternes, Chateau Briatte, Bordeaux, France, 2020</i>	14.00
Clos Maggiore 70% Nicaraguan chocolate soufflé, Jersey milk ice cream	17.00
<i>(Please allow 15 mins)</i>	
<i>Sercial, 10 years, Henriques &amp; Henriques, Madeira, Portugal, NV</i>	13.50
Warm black cherry clafoutis, almond milk ice cream	16.00
<i>(Please allow 20 mins)</i>	
<i>Moscato d'Asti, Antonio &amp; Raimondo, Piedmont, Italy, 2022</i>	9.50

### CHEESE

Selection of English and European artisan cheeses served with sour cherry & currant fruit bread, buttermilk seeded crackers  
3 choices 15.00 per person  
5 choices 25.00 per person  
7 choices 35.00 per person

### COFFEE

Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at 8.90 per person

Clos Maggiore handmade chocolates (20 pieces) in a special presentation box	25.00
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