

-- Desserts --

Warm apple & cinnamon crumble, homemade vanilla ice-cream £6.75

Nectarine tart, raspberry clotted cream £6.75

Eton mess, fresh berries, chantilly cream, homemade honeycomb, fruit coulis £6.75

Vanilla crème brûlée, fresh strawberries £6.75

Caramelised almond semifreddo, cardamon, lemon, bay leaf, poached cherries £6.75

Rich chocolate Marquise, fresh strawberry ice £6.75

Selection of French and Irish cheese, red onion chutney £9.50

Dessert Wine

| | 375ml bottle | 70ml glass |
|---|---------------------|-------------------|
| Elysium, Black Muscat, California 2014 | £24.95 | £5.85 |
| Essensia, Orange Muscat, California 2013 | £24.95 | £5.85 |
| Chateau Loupiac Gaudiet, Bordeaux 2015 | £27.95 | £6.00 |
| La Fleur D'Or, Sauternes, 2011 | £32.95 | £6.55 |
| Cyprès de Climens, Sauternes, Barsac 2011 | £48.95 | £9.85 |

Port

| | 70ml glass |
|-----------------------|-------------------|
| Graham's, Tawny | £4.55 |
| Graham's, Ruby | £4.65 |
| Graham's, L.B.V. 2009 | £4.75 |
| Graham's, 10Yr Tawny | £6.75 |
| Graham's, 20Yr Tawny | £10.75 |

All dishes may contain nuts. Please advise your server of any allergies or intolerance.

Fontana