



WINE WORKSHOP & KITCHEN

Dessert Menu

Home-Made Desserts

Baked Cheesecake (V)	£8.50
<i>Vanilla ice cream</i>	
Tiramisu (V)	£8.50
<i>Traditional recipe</i>	
Lemon Posset (V)	£8.50
<i>Poached rhubarb</i>	
Raspberry Mousse (V)	£8.95
<i>Fresh raspberry & caramelised hazelnuts</i>	
Eton Mess (V)	£8.95
<i>Vanilla diplomat, strawberries & meringue</i>	
Ice Cream & Sorbet (V)	£8.50
<i>(1 scoop £2.95 / 3 scoops £8.50)</i>	

Lavazza Coffee

	Single	Double
Espresso	£3.95	£4.25
Macchiato	£3.95	£4.25
Americano		£4.25
Latte		£4.50
Cappuccino		£4.50
Mocha		£4.50
Flat White		£4.50

Cheese

Each	£4.50
Selection of 5 Cheeses	£19.95

Drury Tea

English Breakfast	£4.25
Earl Grey	£4.25
Camomile	£4.25
Fresh Mint	£4.25

Wines

10-Year-Old Tawny Port	£12.00
<i>Fonseca</i>	(125ml)
Tokaji “Dorgo Vineyard”	£13.50
<i>Disznoko</i>	(75ml)
Vin de Costance	£33.00
<i>Klein Constantia</i>	(125ml)

Digestifs

Amaro Montenegro	£9.95
Limoncello	£9.95
Poire Williams	£11.50
Delamain XO “Pale & Dry”	£13.50
Dupont “Pays d’Auge”	£13.50
Baron de Sigognac 20	£15.50

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.