

# SEACONTAINERS

## DRINK

### Espresso Martini 13

Grey Goose vodka,  
Kahlua, espresso

### Gingerbread Runaway 13

Grey Goose vodka, hazelnut, lemon  
spiced gingerbread syrup, egg white

## DESSERT



## WINE PAIRING

### Pumpkin Pie 8.5

by Edd Kimber, 'The Boy who Bakes'  
pecan crumble, maple cream,  
spiced pumpkin, Whisky base

### Mulled Wine Poached Pear 9

gingerbread ice cream

### Apple Tart 9

vanilla ice cream (v)

### Chocolate Lava Cake 9

cherry compote, chantilly cream (gf)

### Floating Island 9

dulce de leche, pink praline (gf)

### Vegan Chocolate Cake 8

berry coulis (gf)

### Fruit Salad 8

yuzu sorbet, violet flower infusion  
(v, vg, gf)

### Selection of British Cheeses 14

crackers, quince jelly

### Château Suduiraut 29

1er Cru Supérieur  
Sauternes, France 1989

### Quinta do Castro 15

Colheita Portugal 1997

### Royal Tokaji 'Blue Label' 14

5 Puttonyos, Hungary 2013

### Blandy's Malmsey 13

15 Year Old  
Madeira, Portugal NV

### Château Pierre-Bise 12

'La Soucherie' Coteaux du Layon  
France 2007

### Laurent-Perrier La Cuvée Rosé 19

Champagne, France NV

### Bruno Paillard, Blanc De Blancs 15

Champagne, France NV

### Fondo Antico Baccadoro Passito 9

Sicily, Italy NV

*If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.*

*A full list of all allergens contained in each dish is available upon request.*

*All prices are in GBP and are inclusive of VAT at the current prevailing rate.*

*Please note that a discretionary service charge of 12.5% will be added to your bill.*