

# 28-50

WINE WORKSHOP & KITCHEN

## Dessert Menu

### Dessert

Chocolate Mousse (V) <i>Pear compote &amp; almonds</i>	£8.50
Lemon Posset (V) <i>Clementine &amp; mint</i>	£8.50
Apple & Rhubarb Crumble (V) <i>Vanilla ice cream</i>	£8.50
Coffee Crème Brûlée (V)	£8.50
Homemade Ice Cream & Sorbet (V) <i>(1 scoop £2.75 / 3 scoops £7.95)</i>	£7.95

### Lavazza Coffee

	Single	Double
Espresso	£3.50	£4.15
Macchiato	£3.75	£4.25
Americano		£4.25
Latte		£4.50
Cappuccino		£4.50
Mocha		£4.50
Flat White		£4.50

### Cheese

Each <i>(Gramat, Bleu du Bocage, Mimolette Vielle, Ardi Gasna, Millefeuilles)</i>	£4.95
Selection of 5 Cheeses (V)	£18.95

### Drury Tea

English Breakfast	£3.95
Earl Grey	£3.95
Camomile Tea	£3.95
Peppermint Tea	£3.95

### Wines

10-Year-Old Tawny Port <i>Fonseca</i>	£12.00 (125ml)
Vin de Costance <i>Klein Constantia</i>	£33.00 (125ml)

### Digestifs

Amaro Montenegro	£9.00
Limoncello	£9.00
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.