BUTLERS RESTAURANT

DESSERT MENU

Mulled wine fruit compote	15
APPLE CRUMBLE SOUFFLÉ (V) Calvados ice cream	15
WHITE CHOCOLATE AND PISTACHIO PARFAIT (V) Cherries, meringue, cocoa nibs	15
WINTER BERRY TRIFLE (V)	15
ASSORTED ICE CREAMS AND SORBETS Ice creams (V): Madagascar vanilla Belgian chocolate rum and raisin Sorbets (VG): Blackcurrant cranberry blood orange & lemon thyme	15
DESSERT WINES	
ESSENSIA ORANGE MUSCAT	10
ELYSIUM BLACK MUSCAT	10
ROYAL TOKAJI 5 PUTTONYOS 2017	15

(V) Vegetarian | (VG) Vegan

A favourite signature dish of Mrs T, our Founder.

SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, supplier of farmhouse cheese from the UK. All served with homemade damson jelly, grapes, celery & crackers

THREE FOR £16 | FOUR FOR £19 | FIVE FOR £25

STICHELTON

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

SPARKENHOE RED LEICESTER

Richly savoury, brothy flavour and a texture that is crunchier and more cystalline, raw cow's milk

DORSTONE

Light, fluffy texture with bright, citrusy flavour and a gentle acidity, pasteurized goat's milk

BARON BIGOD

Suffolk Brie style cheese has a silky breakdown, lactic brightness, with mushroomy, vegetal notes pasteurised cow's milk

YARLINGTON

A bright and milky cheese, with a sticky cider-washed rind giving way to a silky and yielding centre, pasteurized cow's milk

SELECTION OF PORTS & SHERRYS

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9

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