

hermitage rd. Dessert Menu

SWEETS

Date & candied pecan sticky toffee pudding , honey butterscotch, black treacle ice cream	7
Raspberry, lemon & thyme tart , saffron crème fraiche, raspberry & sorrel sorbet	7.5
Honey & peach panna cotta , lavender & lemon thyme crumble, Grand Marnier poached peach	7.5
Caramelised white chocolate & Amarula mousse , raspberry, honeycomb	7.5
'Eton mess' , iced strawberry parfait, black pepper meringue, macarated strawberries, vanilla clotted cream, strawberry & lime sorbet	7.5

THE SWEET BOARD 18

Please ask your server for our daily selection

CHEESE BOARD 8.5

British cheese selection, charred tomato relish, celery, apple,
bread & biscuits

ICE CREAM 2 per scoop

Rum & raisin, black treacle, roasted strawberry

SORBET 2 per scoop

Raspberry & sorrel, pink grapefruit & bergamot, strawberry & lime

COFFEE

Ristretto	2.3
Espresso	2.3
Americano	2.4
Cortado	2.5
Flat white	2.7
Cappuccino	2.8
Cafe latte	2.8
Mocha	2.8
Hot chocolate	2.8

LOOSE LEAF TEA

English Breakfast	2.4
Earl Grey	2.5
Lemongrass & Ginger	2.5
Mango Tango	2.5
Apple loves mint	2.5
Roobos	2.5
Green	2.5
Jasmine	2.8
Peppermint	2.5
Chamomile	2.5

Great British Pub
Awards National
Finalist 2017

The Good Food
Guide 2018

The Michelin
Guide 2018

Harden's 2018
best UK Restaurants



We are part of the Sustainable Restaurant Association with a three star rating & pride ourselves on sourcing responsibly & locally using seasonal & British produce where possible. Visit www.thesra.org for more information.

COCKTAILS

Espresso Martini	8	Amarula Russian	8
Nutella Martini	8	Grog Old Fashioned	9
Mezcal Mist	8		

PORT

	abv	glass	bottle
Ferreira Tawny	19.5%	3	30
Ferreira LBV	20%	3.5	38
Duque de Branganca	20%	7	65
20yo Tawny			

GRAPPA

	abv	shot
Poli Grappa	40%	6.6

BOURBON

Buffalo Trace	40%	4
Makers Mark	45%	4
Bulleit Bourbon	45%	4.1
Woodforde Reserve	43.2%	4.8
Blantons	46.5%	8

WHISKEY

Glenlivet Founders Reserve	40%	4.4
Macallan Gold	40%	4.4
Dalwhinnie 15yo	43%	5
Lagavulin 16yo	43%	5.8

RUM

	abv	shot
Diplimatico	40%	4.5
El Dorado 12yo	40%	4.6
Havana Maestros	45%	5
Mt Gay XO	43%	5
Ron Zacapa	40%	5

COGNAC

Martell vs	40%	3.5
Courvoisier	40%	3.8
Remy Martin vsop	40%	4.5
Martell xo	40%	9

ARMAGNAC

Janneau vsop	40%	5
Roger Grout Calvados 12yo	41%	6.5

LIQUEURS

Luxardo Sambuca	38%	3.4
Disaronno	28%	3.5
Frangelico	20%	3.5
Licor 43	31%	3.5
Amarula (50ml)	17%	3.7
Baileys (50ml)	17%	4
Staubano Limoncello	32%	4
Grand Marnier	40%	4.1

DESSERT WINES

	50ml	100ml	bottle
60 Finca Antigua Moscatel Naturalmente Dulce 2016	4.3	8.6	27.5 (37.5c1)
<i>Castilla-La Mancha, Spain</i>			
<i>Tingling with orangey acidity and floral notes, powerful and luscious.</i>			
61 Mas Amiel Vintage, Maury 2013	5.25	10.5	30 (37.5c1)
<i>Languedoc, France</i>			
<i>Intense ripe berry fruit with a velvet creamy texture. Chocoholics dream match.</i>			
62 Château Doisy-Daene Sauternes 2013	6.3	12.5	60 (75c1)
<i>Bordeaux, France</i>			
<i>Top of the range Sauternes. Rich, honeyed, intense and powerful.</i>			
63 Tokaji Aszú 6 Puttonyos, Sauska 2003	7.1	14.2	62 (50c1)
<i>Tokaji, Hungary</i>			
<i>Gorgeously rich dried peach, apricot and toffee, all cut with vibrant acidity.</i>			