

hermitage rd. Dessert Menu

SWEETS

Spiced apple & blackberry crumble, macadamia nut crumble, vanilla crème anglaise	7
Date & candied pecan sticky toffee pudding, honey butterscotch, clotted cream	7.5
'Pumpkin Pie', sage, mascarpone, redcurrant	7.5
Caramel panna cotta, gingerbread	7.5
Dark chocolate & Kahlua mousse, orange, Caravan Coffee madeleine	7.5

THE SWEET BOARD 18

Please ask your server for our daily selection

CHEESE BOARD 8.5

British cheese selection, spiced apple & raisin chutney, pickled celery, apple, bread & biscuits

ICE CREAM 2 per scoop

Vanilla, white chocolate, black treacle

SORBET 2 per scoop

Raspberry & sorrel, Sicilian lemon, blackberry & mint

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
Rooibos	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
Mezcal Mist	8.5	Grog Old Fashioned	9
Nutella Martini	9		

PORT

	abv	50ml	bottle
Ferreira Tawny	19.5%	3	30
Ferreira LBV	20%	3.5	38
Duque de Branganca	20%	7	65
20yo Tawny			

GRAPPA

Poli Grappa	40%	6.6
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BOURBON

	abv	25ml
Buffalo Trace	40%	4
Makers Mark	45%	4
Bulleit Bourbon	45%	4.1
Woodforde Reserve	43.2%	4.8
Blantons	46.5%	8

WHISKEY

	abv	25ml
Glenlivet Founders Reserve	40%	4.4
Macallan Gold	40%	4.4
Dalwhinnie 15yo	43%	5
Lagavulin 16yo	43%	5.8

RUM

	abv	25ml
Diplomatico	40%	4.5
El Dorado 12yo	40%	4.6
Havana Maestros	45%	5
Mt Gay XO	43%	5
Ron Zacapa	40%	5

COGNAC

	abv	25ml
Martell vs	40%	3.5
Courvoisier	40%	3.8
Remy Martin vsop	40%	4.5
Martell xo	40%	9

ARMAGNAC

	abv	25ml
Janneau vsop	40%	5
Roger Grout Calvados 12yo	41%	6.5

LIQUEURS

	abv	25ml
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 <i>Castilla-La Mancha, Spain</i> <i>Tingling with orangey acidity and floral notes, powerful and luscious.</i>	4.3	8.6	27.5 (37.5cl)
61 Mas Amiel Vintage, Maury 2013 <i>Languedoc, France</i> <i>Intense ripe berry fruit with a velvet creamy texture. Chocoholics dream match.</i>	5.25	10.5	30 (37.5cl)
62 Château Doisy-Daene Sauternes 2013 <i>Bordeaux, France</i> <i>Top of the range Sauternes. Rich, honeyed, intense and powerful.</i>	6.3	12.6	60 (75cl)
63 Tokaji Aszú 6 Puttonyos, Sauska 2003 <i>Tokaji, Hungary</i> <i>Gorgeously rich dried peach, apricot and toffee, all cut with vibrant acidity.</i>	7.1	14.2	62 (50cl)