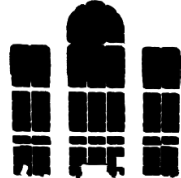


# Desserts



hermitage rd.

BAR AND RESTAURANT

## Milk Chocolate Mousse 9

Dark chocolate crumb, brandy snap

*Angelorum Recioto della Valpolicella, Masi 50ml 8*

## Sticky Toffee Pudding 9

Vanilla ice cream, butterscotch sauce

*Tokaji Aszú 5 Puttonyos, Oremus 50ml 12*

## Coconut Crème Caramel 9

Roasted pineapple carpaccio

*Burn Valley 'Solar' Late Harvest 50ml 7*

## Strawberry & Champagne Eton Mess 9

Elderflower Jelly

*1769 Muscat, Buitenverwachting 50ml 6*

## Raspberry & Pistachio Blondie 9

Raspberry sorbet, chantilly cream

## Hermitage Petit Four Selection 6.5

## Affogato 7

Espresso & Madagascan vanilla ice cream

*Add Bailey's Irish Cream 3.5*

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## British Cheese Board 13

Artisan crackers & spiced fig jam

*Sandeman 20yo Tawny Port from The Big Bottle 50ml 7.5*

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## Abbey Farm Artisan Ice Cream 3 per scoop

Madagascan Vanilla // Salted Butter Caramel // Columbian Chocolate

## Sorbets

Cammas Hall Raspberry // Alphonso Mango

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Please let your server know if you have any allergies or intolerances.

A discretionary service charge of 12.5% is added to your bill.