

P O R T L A N D

D E S S E R T

All at £12

Lemon balm meringue, strawberry, verbena & black sesame

2015 Damien Pinon, Vouvray £8 - glass

70% Grenadian chocolate cream, frozen woodruff & nutmeg

2013 Chateau Laville, Sauternes £9 - glass

Apricot, yoghurt cake, chamomile cream & tarragon

2016 Mount Horrocks Cordon Cut Riesling, Clare Valley £10 - glass

C H E E S E

£12 for plate of three, £5 single

La Fromagerie cheese, peach jam & sesame crackers

2012 Quinta de Romaneira, Port £6 - glass

Please see over for a very special selection of Vin Doux Naturel

If you have any allergies or require information on any allergens relating to the dishes on our menu please ask a member of the team for more information