

## Dessert Wines and Port

### **Pacherenc du Vic-Bilh**

“Pash-er-onk doo Vick Beel”

Grown in hills south of Armagnac. A blend of local varieties (Arrufiac, Petit & Grand Corbu, Petit Manseng ) picked over-ripe, it was barrel-fermented and matured on its lees to lend structure and preserve fruitiness. 12.5%

£2.70 per 50ml

### **Late Harvest**

Made from Sauvignon Blanc Grapes. Heavy Rains during late harvest brought higher levels of sugar than normal resulting in this wine's honey and nature fruit flavours. 12%

£2.90 per 50ml

### **Taylor's Vintage Port**

A perfect accompaniment to cheese and biscuits, the late bottled port is produced from rich fruity wines from single harvest. 20%

£3.25 per 50ml

### **Dow's Finest Reserve**

a rich and fruity blend giving depth and smoothness that perfectly complements Dark Chocolate and Cheese Based Desserts or even on its own. 20%

£3.40 per 50ml

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING.

\*GF – Gluten Free options available upon request

\* V – Vegetarian or alternative available

All Prices include VAT at the Current Rate