

THE ALBERT ARMS

DESSERT MENU

7.50

Saffron poached pear, clotted cream, pistachio crumb

Muscat de Beaumes de Venise, France, 2016, 100ml 6.50

Chocolate & Kahlua fondant, white chocolate sauce, vanilla ice cream

Pedro Ximenez, Bella Luna, Spain, NV, 100ml 11.50

Vanilla cheesecake, lemon curd, honeycomb

Coteaux du Layon, Baumard, France, 2014, 100ml 9.00

Blackberry & apple crumble, cream

Muscat de Beaumes de Venise, France, 2016, 100ml 6.50

Sticky toffee pudding, vanilla ice cream

Chateau de Suduiraut, Sauternes, France, 2013, 100ml 11.00

Cheese board (Oxford Isis, Comte), biscuits, red onion & pepper chutney

Fonseca Porto, Late Bottle Vintage, Unfiltered, Portugal, 2012, 100ml 5.30

Fonseca Porto, Aged Tawny. 20 Years Old, NV, 100ml 9.40

Fino en Rama, Equipo Navazos Jerez, 2017, Spain, 100ml 8.20

Digestives

Tignanello Grappa, 2014, 50ml 8.20 *BAS Armagnac, 1995, 25ml 10.80*

ABK6 Cognac, VSOP, 25ml 6.10 *Tradicion, Brandy de Jerez, 25ml 8.30*

Optional £1 unlimited tap water will be added to your bill. All profit goes to Mind Charity – Thank you ☺

A 12.5% discretionary service charge will be added to your bill