

# THE ALBERT ARMS

## DESSERT MENU

7.50

### Christmas pudding & brandy cream

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

### Saffron poached pear, clotted cream, pistachio crumb

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

### Chocolate brownie & vanilla ice cream

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

### Blackberry & apple crumble, vanilla ice 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

<i>Tignanello Grappa, 2014, 50ml</i>	8.20	<i>BAS Armagnac, 1995, 25ml</i>	10.80
<i>ABK6 Cognac, VSOP, 25ml</i>	6.10	<i>Tradicion, Brandy de Jerez, 25ml</i>	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*