

BEL & THE DRAGON

PUDDING MENU

White Chocolate Panna Cotta £7
Passion Fruit & Crushed Honeycomb
A Glass of Laurent-Perrier Rosé Champagne £15

Tiramisu £7
Limoncello £3

A Selection of Ice Creams & Sorbets from The Legendary Ice Cream Union £6

Caramelised Lemon Tart £7
Clotted Cream & Elderflower Berries
Elderbubble £12

Warm Sticky Toffee Pudding £7
Mascarpone Ice Cream & Vanilla Caramel
Sipsmith Sloe Gin £4

Local British Artisan Cheeses £9
Fig Chutney, Celery & Oatcakes
A Proper Glass of Fonseca Late Bottled Vintage Port £9

TO SHARE (2 + persons)

Classic Apple Tarte Tatin £8p/p
Vanilla Bean Ice Cream
2006 Château Coutet, Barsac, Sauternes £9

Baked Alaska £8p/p
Flaming Meringue, Salted Caramel Ice Cream & Chocolate
Espresso Martini £9

COGNAC

Hennessy VS 50ml £6
Hine Rare VSOP 50ml £8
Hennessy XO 50ml £17

KUMMEL

Kummel Wolfschmidt Liqueur 50ml £6
A Silver Bullet 50ml £10

PORT

Fonseca Late Bottled Vintage 75ml £9
Fonseca 10 yrs Chilled Tawny 75ml £11

TEAS & COFFEES

Lavazza Coffees From £3
East India Tea & House Teas

ARMAGNAC

Janneau Grand Armagnac 50ml £8

WHISKY

Glenmorangie, Highland, Aged 10 yrs 50ml £8
Auchentoshan, Aged 12 yrs 50ml £8
Oban, West Highland, Aged 14 yrs 50ml £8
Laphroaig, Islay, Aged 10 yrs 50ml £10

PUDDING WINE

2009 Château Briatte, Sauternes, France 75ml £7 375ml £29
2006 Château Coutet, Sauternes, France 75ml £9 375ml £38
2015 Sweet Carolyn, South Africa (500ml) 375ml £42
2009 Château Rieussec, Sauternes, France 375ml £58

Optional Service Charge 12.5%

Please speak to our team about Allergens on our Menu and if you require any further information, please do not hesitate to ask