AT BUTLERS RESTAURANT

DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🥕 Autumn Berry Compote	14
PEAR SOUFFLÉ (V) Poire William Ice Cream	14
CHOCOLATE MARQUISE (V) Hazelnut, Passionfruit Ice Cream	14
PLUM & FRANGIPANE TART (V) Crème Fraîche	14
BAKED ALASKA (V) Cherry Compote, Pistachio	14
ASSORTED ICE CREAMS AND SORBETS Ice creams: Madagascar Vanilla, Belgian Chocolate, Lavender (v) Sorbets: Plum & Gin, Lime & Cucumber, Cherry (vg)	14
DESSERT WINES	
ESSENSIA ORANGE MUSCAT	14
ELYSIUM BLACK MUSCAT	14
BÉRES TOKAJI ASZÚ 5 PUTTONYOS 2011	20
DR LOOSEN RIESLING EISWEIN 2021	24

AT BUTLERS RESTAURANT

DESSERT MENU

SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, Supplier of Farmhouse Cheese from UK. All served with Homemade Damson Jelly, Grapes, Celery & Crackers

THREE FOR £16 | FOUR FOR £19 | FIVE FOR £25

STICHELTON

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

SPARKENHOE RED LEICESTER

Richly savoury, brothy flavour and a texture that is crunchier and more cystalline, raw cow's milk

DORSTONE

Light, fluffy texture with bright, citrusy flavour and a gentle acidity, pasteurized goat's milk

BARON BIGOD

Suffolk Brie style cheese has a silky breakdown, lactic brightness, with mushroomy, vegetal notes pasteurised cow's milk

YARLINGTON

A bright and milky cheese, with a sticky cider-washed rind giving way to a silky and yielding centre, pasteurized cow's milk

SELECTION OF PORTS & SHERRYS

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEY'S AMONTILLADO SHERRY	9
HARVEY'S BRISTOL CREAM SHERRY	9
TIO PEPE SHERRY	9