AT BUTLERS RESTAURANT DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) <i>Phubarb Compote</i>	15
RHUBARB SOUFFLÉ (V) Custard Ice Cream	15
COFFEE PARFAIT (V) Dark Chocolate Crème, Baileys Ice Cream	15
LEMON POSSET (V) Cherries, Almond, Shortbread	15
ASSORTED ICE CREAMS AND SORBETS Ice creams (V): Madagascar Vanilla, Belgian Chocolate, Bourbon Crunch Sorbets (VG): Rhubarb, Beetroot, Mint & Yuzu	15

DESSERT WINES

ESSENSIA ORANGE MUSCAT	14
ELYSIUM BLACK MUSCAT	14
ROYAL TOKAJI 5 PUTTONYOS 2017	20

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

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 & SHERRIES

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9

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