# AT BUTLERS RESTAURANT DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) >> Strawberry compote	15
RASPBERRY SOUFFLÉ (V) Blueberry ice cream	15
BAKED ALASKA (V) Almond sponge, raspberry	15
ASSORTED ICE CREAMS AND SORBETS  Ice creams (V): Madagascar vanilla, Belgian chocolate, English Strawberries  Sorbets (VG): blackberry, blood orange, lemon & mint	15
DESSERT WINES	
ESSENSIA ORANGE MUSCAT	14
ELYSIUM BLACK MUSCAT	14
ROYAL TOKAJI 5 PUTTONYOS 2017	20

# 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

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.