

# THE SIR CHARLES NAPIER

Rhubarb souffle, custard, gingerbread, rhubarb sorbet 16.00

White chocolate mousse, cardamom, blood orange sorbet 15.00

Bitter chocolate tart, calamansi sorbet 15.00

Sticky stout pudding, butterscotch sauce, stout ice cream 15.00

Bledlow honey parfait, elderflower, honeycomb, homemade mead 15.00

Cheese – *chef's selection* 18.00

Sorbets: *green apple, coconut, calamansi, blood orange, lemon*

Ice creams: *vanilla, chocolate*

SOME OF OUR DISHES CONTAIN ALLERGENS.  
PLEASE INFORM US IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY NEEDS

## DESSERT WINE

BY THE GLASS

SEE MAIN LIST FOR HALVES AND BOTTLES

|      |  |       |
|------|--|-------|
| 604. | SAUTERNES 2020, CHATEAU LAFON                    | 9.50  |
| 605. | BLACK MUSCAT 2021, ELYSIUM, QUADY, CALIFORNIA    | 9.50  |
| 610. | TOKAJI 2021, NOBLE LATE HARVEST, MYLITTA, DOBOGO | 14.50 |

## FORTIFIED WINE

|    |   |       |
|----|---|-------|
| 1. | LBV PORT 2016, BARROS                                 | 8.50  |
| 2. | TAWNY PORT 10YR OLD, QUINTA DO INFANTADO              | 10.50 |
| 4. | MADEIRA, BOAL 10 YR OLD, JUSTINO                      | 14.50 |
| 6. | RIVESALTES 1968, PRIEURE DU MONASTIR DE CAMP          | 22.50 |
| 8. | FONSECCA 1985   | 25.00 |
| 9. | MAURY 1937, L'ARCHIVISTE, DOMAINES ET TERROIRS DU SUD | 45.00 |