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## Desserts & After Dinner Drinks

### Dessert Wines by the glass **75ml glass**

**2015 Seifred Sweet Agnes** 8.00  
*Riesling, Nelson*

**2014 Black Estate, Home** 9.50  
*Chenin Blanc, Waipara, Canterbury*

**2011 Pegasus Bay, Finale** 11.50  
*Noble Semillon, Canterbury*

### Port and PX **75ml glass**

**NV Niepoort 10yr Tawny** Port 9.00

**NV Fernando de Castilla,** Pedro Ximénez 8.00

### **375ml bottle**

**NV Niepoort Tawny Dee** Port 20.00

**2008 Niepoort LBV** Port 30.00

### Dessert Wines by the bottle

#### **375ml bottle**

**2015 Seifried 'Sweet Agnes'** 34.00

*Riesling Waimea Plains, Nelson*

A rich nose with succulent ripe apricot, stone-fruit, candied orange and fragrant spring floral notes. Full and luscious with balanced acidity

**2012 Mt Difficulty,** **42.00**

*Late Harvest Pinot Gris, Bannockburn Central Otago*

Citrus and stone fruits are bold on the palate. The residual sugar helps to bring richness and balance to the wine without being cloying

**2014 Black Estate, Home** 45.00

*Chenin Blanc, Waipara, Canterbury*

White peach, apricot, wax and lanolin with underling roasted fennel seed. Soft richness with gently balanced acidity

**2011 Pegasus Bay, Finale** 52.00

*Noble Semillon, Waipara, Canterbury*

Concentrated aromas of dried apricots, Christmas cake and nougat. Refined acidity keeps it balanced with lingering hints of toffee and honey

**2013 Schubert, Dolce** 60.00

*Late Harvest Müller-Thurgau, Wairarapa, Martinborough*

Layers of floral aromas complement green walnuts, peaches and honey- finishing with an exquisite acidity

**2014 Framingham, F-Series** 65.00

*Riesling Trockenbeerenauslese, Renwick, Marlborough*

Only 406 bottles made. Concentrated aromas of exotic tropical fruits, marmalade, honey, musk and talc botrytis. It is beautiful vibrant and fresh with a fine and intense floral lift. Light-medium bodied, with the refreshing acidity

**2008 Craggy Range, Fletcher Family** 65.00

*Noble Riesling, Wairau Valley, Marlborough*

Aromas of marmalade, sliced orange, citrus zest and hints of baking spice with mango and stone fruit flavours. Generous natural sweetness and balanced acidity leads to a long juicy finish

#### **750ml bottle**

**2012 Pegasus Bay 'Aria'** 55.00

*Late Picked Riesling*

*Waipara, North Canterbury*

Ripe stone fruit, honeysuckle and lychee support a long silky textured finish.

<b>Cognac</b>	
Frapin VS	7.50
Ragnaud-Sabourin VSOP	12.00
Hennessy XO	12.00
Frapin Fontpinot XO	14.00
<b>Armagnac</b>	
Barone de Siogonac 10yr	10.00
<b>Calvados</b>	
Fine Berneroy	10.00
<b>Eaux de Vie</b>	
<b>Lubberhuizen &amp; Raaf</b>	
Apple	7.00
Raspberry	
Plum	
Poire William	8.00
<b>Grappa</b>	
Bepi Toslini, Grappa di Moscato	9.00
<b>Rum</b>	
Ron Abuelo	7.50
Havana 3yr	7.50
Santa Teresa 1796	10.00
<b>Whiskey &amp; Bourbon</b>	
Jamesons	7.50
Makers Mark	7.50
Woodford Reserve	10.00
Lagavulin 16 yr	10.00
Jack Daniels, Single Barrel	10.00
Auchentoshan 12yr	12.00
Glenfiddich Reserve 21yr	15.50
<b>Liqueurs</b>	
Amaretto	8.50
Baileys	8.50
Cointreau	8.50
Drambuie	8.50
Frangelico	8.50
Kahlua	8.50
Limoncello	8.50
Sambuca	8.50
St. Germain	8.50
Tia Maria	8.50
Tuaca	8.50

Peter Gordon's <b>Savour</b> – Salads for all Seasons (signed HB)	25.00
Peter Gordon's <b>Fusion</b> – A Culinary Journey (signed HB)	25.00
Peter Gordon's <b>A World In My Kitchen</b> (signed PB)	25.00
Providores Blend coffee beans 250g	8.00



**Neal's Yard Dairy cheese 14.00**

oat cakes, crackers, fig-anise bread, fruit chutney

Rococo Chocolates Exmoor caviar, 7.00  
mascarpone panna cotta, brioche toasts

**All desserts 9.50**

The Providores biscuits and chocolates

Two fruit sorbets, Golden Crunch ice cream, ginger nut biscuit

Peanut butter semifreddo, hazelnut feuilletine, raspberry compote, Mackintosh sauce, whipped cream

Rhubarb ginger sago, toffeed banana coconut sorbet, Gariguettes strawberries, macadamias

Warm orange almond polenta cake, honey parfait, vermouth infused blood oranges, pistachio

Original Beans chocolate Stichelton tart, blueberries, caramelised walnuts

**Mini pavlova, feijoa compote, manuka honey cream, Tim Tam crush**

To commemorate ANZAC Day, April 25th, £2 from every pavlova sold will be donated to the RNZRSA who support and care for all those impacted by serving New Zealand in military operations.

**Please inform your waiter if you are allergic to any food items.**

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

**A discretionary service charge of 12.5% will be added to your bill**