

# THE SIR CHARLES NAPIER

Rhubarb souffle, custard, gingerbread, rhubarb sorbet 16.00

Tiramisu, white coffee ice cream 15.00

Apple tarte tatin, vanilla ice cream 15.00

Bledlow honey parfait, elderflower, honeycomb, homemade mead 15.00

Cheese – *chef's selection* 18.00

Sorbets: *green apple, coconut, calamansi, orange & passionfruit, bergamot*

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