

# the GEORGE

## Desserts

Strawberry panna cotta with pickled strawberries and balsamic & strawberry coulis (GF) (£1 from each sale will go to The Ruth Strauss Foundation) £9.95

Flourless chocolate brownie, matcha & olive oil mousse, salted caramel ice cream, honeycomb crumb (GF) (V) £9.95

Summer piña colada pavlova, coconut & caramelised pineapple compote, coconut ice cream, berry coulis, Chantilly cream (GF) (V) £9.95

Dark chocolate cheesecake with green tea & oat base, served with mango sorbet (GF) (VE) £9.95

Cheese board with artisan biscuits, honeyed-walnuts, grapes and grape & fig chutney (GFa) (V) £12.50

**Affogato** (GF) (V) £9.95  
with *Baileys, Frangelico or Amaretto*

**Three scoops of local Bluebell Dairy ice cream or sorbet** £7.50

Ice creams (GF) (V) (VEa)  
*Chocolate, vanilla, clotted cream & wild berries, tiramisu and vegan vanilla (VE)*

Sorbets (GF) (VE)  
*Raspberry or mango*

## The George Gourmand

A selection of miniature desserts served with a choice of:

Café – a cup of espresso (GFa) (V) £12.95

Coupe – a glass of fizz (GFa) (V) £16.95

Verre – a glass of dessert wine (GFa) (V) £16.95

## Dessert Wines

**Palazzina Moscato d'Asti, Vendemmia Tardiva 2015, Spain - ABV 14%**

Glass £7.15  
Bottle £20.95

**Domaine de Grange Neuve Monbazillac 2017, France - ABV 12.5%**

Glass £8.95  
Bottle £24.95

## Fortified Wines & Port

**Sherry Classic Manzanilla, Fernando de Castilla NV, Spain - ABV 15%**

Glass £6.95

**Sherry Pedro Ximenez Fernando de Castilla NV, Spain - ABV 15%**

Glass £8.00  
Bottle £43.50

**Late Bottled Vintage Krohn Port - ABV 20%**

Glass £6.95  
Bottle £35.00

**Sandeman 10 yr old Tawny Port - ABV 20%**

Glass £8.00  
Bottle £45.00

## Cocktails

Espresso Martini £12.00

Margarita £12.00

Old fashioned £12.00

Negroni £12.00

All prices are inclusive of VAT at 20%

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.

(GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.



accredited by

coeliacuk  
live well gluten free