

THE WHARF HOUSE

Desserts

Vanilla Pear

Poached in White Wine & Vanilla, w
Homemade Passion Fruit Ice Cream Cashew and Cranberry Brittle
£5.99



Duo of Posset

Intensely flavoured Lemon Posset & Raspberry
Posset, served w Mini Macaroons & Meringues
£4.99



Baked Cheesecake*

The Wharf House Cheesecake of the Day
£6.50



Trio of Chocolate

White Chocolate Sorbet, Flourless Dark Chocolate Cake
and Dark Chocolate & Grand Marnier Mousse
£6.50



The Wharf House Meringue

Served w Vanilla Cream and Fresh Fruits
£5.99



Warm Fruit Crumble*

Seasonal Fruits topped w a Buttery Biscuit Crumb
and calvados Ice Cream
£5.99



Crème Brûlée

Traditional French Vanilla Bean Custard
topped with Caramelised Sugar
£5.99



Assiette à Dessert:-

Crème Brûlée, Baked Cheesecake*, Lemon Posset, Michel Cluizel Dark Chocolate Mousse
and The Wharf House Meringues w Fresh Fruits
£12.99



The Wharf House Cheese Selection

(served with The Wharf House Chutney, Assorted Biscuits*, Celery and Apple)

Charles Martell, Dymock:-

Single Gloucester
&
Stinking Bishop



Mrs Appleby's Red Cheshire

Cornish Brie

Colston Bassett Blue Stilton

Cornish Yarg

Swaledale Ewe's Milk Cheese

Smoked Goat's Cheese

3 cheeses £7.99 - 5 cheeses £11.99 - 7 cheeses £14.99

For our Allergen Menu please ask a member of staff
*Contains Gluten. Gluten-Free option may be available on request

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Port & Pudding Wines

Niepoort Late Bottled Vintage Port 2008 - 29%

"Niepoort is to Vintage Port what Krug is to Champagne" (James Suckling, Vintage Port)

£6 - 50ml glass

Dows 2001 Quinti do Bomfim, Vintage Port - 20%

Intense concentration and slightly dry

£7.50 - 50ml glass

Muscat de St Jean De Miner Vois, France - 15%

Unmistakable Muscat. Ripest raisined grapes squeezed into your glass; deliciously sweet, not cloying, kick of lemony acidity.

£4.50 - 50ml glass or 375 ml bottle £19

Château Le Fagé, Monbazillac 2009, France - 13%

Luscious dessert wine, brimming with ripe botrytised fruit, both complex and intense. near Bergerac.

£5.50 - 50ml glass or 375 ml bottle £21

Three Choirs - Late Harvest 'Cellar Door' 2011, Gloucestershire - 10.5%

Only normally available direct from the Newent Vineyard, Gloucestershire and made in very small volumes. Rich honey fruits lift from the glass and the wine offers a concentration of fresh flavours that linger on the palate

375 ml bottle £29

De Trafford Straw Wine, Stellenbosch 2010, South Africa - 10%

Sweet & concentrated, complex marzipan, burnt honey, dried apricot. Rich & mouth-filling refreshing citrusy twist on the end

375 ml bottle £34

Stanton & Killeen Muscat, Rutherglen, Australia - 17.5%

Late-harvested lightly fortified Muscat. Muscat Grapey aromas, raisiny, caramelised sugar flavours - a world-class pudding wine

375 ml bottle £39

Morris Black Label Muscat-17.5%

Rutherglen has become world-renowned for fortified wine production despite its remote location near the Murray Darling river. The Black Label Liqueur Muscat displays the fresh aromatic fruit character of ripe Muscat à Petit Grains Rouge grapes. A bouquet of raisins with varietal Muscat fruit, fresh and vibrant with some complexity.

375 ml bottle £40

De Trafford Blueprint Shiraz- 15%

Aromatic with dark cherry and plum fruit complimented with white pepper, floral, nutty and herbal notes. Full, elegant palate packed with complex fruit and soft ripe tannins. Finely textured with a long dry finish.

375ml bottle £45

To follow:-

Single Malt (25ml) from £5

Rare Single Malt (25ml) to £8

Bas Aemagnac Tariquet V.S.O.P (25ml) £5.50

Grand Champagne Cognac Delamaine V.S.O.P. (25ml) £8

Courvoisier VSOP (25ml) £6

All £4.50:

Malibu (25ml)

Drambuie (25ml)

Cointreau (25ml)

Tia Maria (25ml)

Amaretto (25ml)

Baileys (50ml)

Southern Comfort (25ml)

Jack Daniels (25ml)

Famous Grouse (25ml)

Coffee or Tea

Served w^{The} Wharf House Petit fours £3.99

A discretionary 10% service charge will be added