

# THE WHARF HOUSE

## Desserts



### **“Lemon Meringue Pie”**

Deconstructed w Lemon Ice Cream  
**£7.50**



### **Apple**

Apple crumble, mulled wine poached apple  
w ginger ice cream  
**£6.50**



### **Panna Cotta**

w honey & amaretto roasted plum,  
& honeycomb  
**£6.50**



### **Over Honey**

Honey and Almond Cake  
w Drambuie Ice Cream, Caramelised Almond Crumb & a Honey Caramel Sauce  
**£6.50**



### **Chocolate**

Chocolate Amaretto Cake,  
Michael Cluizel Dark Chocolate & Grand Marnier Mousse w raspberry sorbet  
**£7**



### **Assiette à Dessert:-**

*Luxury for one or a taster for two*

A selection of our favourite desserts  
**£12.50**



### *The Wharf House Cheese Selection*

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

### **From 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 £8   -   5 cheeses £12   -   7 cheeses £15**

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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

### **Taylor's Late Bottled Vintage Port 2012 - 20%**

Rich and fruity

### **Dows 2001 Quinti do Bomfim, Vintage Port - 20%**

Intense concentration and slightly dry

£7.50 - 50ml glass

### **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

### **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

### **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. 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)

Cointreu (25ml)

Tia Maria (25ml)

Amaretto (25ml)

Bailey (25ml)

Southern Comfort (25ml)

Jack Daniels (25ml)

Famous Grouse (25ml)

Bénédictine (25ml)



### **Coffee or Tea**

Served w Wharf House Petit Fours £4.00

Liqueur Coffee & Petit Fours £6.50

*A discretionary 10% service charge will be added*