

BEL & THE DRAGON

PUDDING MENU

White Chocolate Panna Cotta (mi/so) £7
Passion Fruit & Crushed Honeycomb
A Glass of Laurent-Perrier Rosé Champagne £15

Tiramisu (g/e/mi/su) £7
Limoncello £3

A Selection of Ice Creams & Sorbets from The Legendary Ice Cream Union (e/mi) £6

Caramelized Lemon Tart (g/mi/e/su) £7
Clotted Cream & Elderflower Berries
Elderbubble £12

Warm Sticky Toffee Pudding (g/mi/e) £7
Mascarpone Ice Cream & Vanilla Caramel
Sipsmith Sloe Gin £4

Local British Artisan Cheeses (pn/n/mi/c/su) £9
Fig Chutney, Celery & Oatcakes
A Proper Glass of Fonseca Late Bottled Vintage Port £9

TO SHARE (2+persons)

Classic Apple Tarte Tatin (mi/g) £8p/p
Vanilla Bean Ice Cream
2006 Château Coutet, Barsac, Sauternes £9

Baked Alaska (mi/e/g) £8p/p
Flaming Meringue, Salted Caramel Ice Cream
& Chocolate
Espresso Martini £9

COGNAC	50ml	ARMAGNAC	50ml
Hennessy VS	£6	Janneau Grand Armagnac	£8
Hine Rare VSOP	£8		
Hennessy XO	£17	WHISKY	50ml
		Glenmorangie, Highland, Aged 10 yrs	£8
KUMMEL	50ml	Auchentoshan, Aged 12 yrs	£8
Kummel Wolfschmidt Liqueur	£6	Oban, West Highland, Aged 14 yrs	£8
A Silver Bullet	£10	Laphroaig, Islay, Aged 10 yrs	£10
		PUDDING WINE	75ml 375ml
PORT	75ml	2009 Château Briatte, Sauternes, France	£7 £29
Fonseca Late Bottled Vintage	£9	2006 Château Coutet, Sauternes, France	£9 £38
Fonseca 10 yrs Chilled Tawny	£11	2015 Sweet Carolyn, South Africa (500ml)	£42
		2009 Château Rieussec, Sauternes, France	£58
TEAS & COFFEES	From		
Lavazza Coffees	£3		
East India Tea & House Teas			

ALLERGENS

(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery/Celery | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so) Soya
(se) Sesame Seeds | (cr) Crustaceans | (mo) Molluscs | (su) Sulphur Dioxide | (pn) Peanuts