

# Tuttons

## *Desserts*

<b>Iced lavender and wild honey parfait</b>	<b>£5.95</b>
<b>Lemon crème brûlée, with shortbread diamante</b>	<b>£5.95</b>
<b>Hot banana &amp; pecan pudding, clotted cream</b>	<b>£5.95</b>
<b>Passion fruit pavlova, crème fraîche</b>	<b>£5.95</b>
<b>Warm chocolate brownie, chocolate sauce and vanilla ice cream</b>	<b>£5.95</b>
<b>Crème caramel</b>	<b>£5.95</b>
<b>Selection of “Judes” ice creams &amp; sorbets</b>	<b>£5.00</b>
<b>Peach and Amaretto tart, crème Chantilly</b>	<b>£5.95</b>
<b>Selection of English farm house cheese, walnut bread</b>	<b>£7.25</b>

## *Dessert Wines*

	125ml glass	500ml bottle
<b>Domaine de Grange Neuve, Monbazillac France, 2005</b> Luscious sweet fruit with a fine fresh acid finish	£5.25	£25.00
<b>Keith Tulloch, Bortrytis Semillon, Hunter Valley, Australia, 2005/06</b> Intense aromas of apricot, cumquat and honey with a creamy texture offset by fine acidity	£8.50	£31.00
<b>Classic Pedro Ximenez, Bodegas Fernando de Castilla – Jerez, Spain NV</b> The nose seduces with intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity.	£7.25	£40.00



## *Ports* (50ml)

Quinta de Noval LB Port	£4.50
Grahams 10yr Old Tawny	£6.00
Quinta de Noval 20yr Old Tawny Port	£7.00

## *Whiskies & Malts* (50ml)

Grants Scotch Whisky £5.50 // Canadian Club £6.00 // Jamesons Irish Whisky £7.00 //  
Glenfiddich 12yr old £7.00 // Laphroaig 10yr Old £7.00 // Oban 14yr Old £7.00 //  
Lagavulin 16yr Old £8.00

## *Cognacs*

Courvoisier VS (50ml)	£6.00
Remy VSOP (50ml)	£7.00
Courvoisier VSOP (50ml)	£8.00
Hennessey XO (25ml)	£8.00
Courvoisier XO (25ml)	£8.00
Calvados Breuil VSOP (50ml)	£7.00
Janneau XO (50ml)	£10.00

## *After dinner liqueurs* (50ml) £5.00

Frangelico Hazelnut Liqueur // Amaretto Di Saronno // Baileys Irish Cream //  
Kahlua // Cointreau // Black or White Sambuca // Grand Marnier // Drambuie

## *Liqueur coffees* £4.95

<b>Irish</b>	A long black coffee, served in a tall glass with Irish whisky and fresh thick cream
<b>Calypso</b>	A rich and aromatic coffee, served with Tia Maria and topped with fresh cream
<b>Baileys</b>	A smooth black coffee, served in a tall glass with Baileys and fresh cream
<b>French</b>	A rich and aromatic coffee, served with Courvoisier and topped with fresh cream
<b>Russian</b>	A long black coffee, served in a tall glass with Finlandia Vodka and fresh cream
<b>Italian</b>	A smooth black coffee, served in a tall glass with Amaretto Di Saronno and fresh cream
<b>Mexican</b>	A rich and aromatic coffee, served with Sauza Blanco Tequila and fresh cream

## *Teas & coffees*

Fresh coffee or Decaf £1.75 // Cappuccino £2.30 // Latte £2.30 // Espresso £1.80 //  
Double espresso £2.30 // Mocha £2.30 // Americano £2.30 // Hot chocolate £2.30

Breakfast, Earl Grey, Darjeeling, Peppermint, Camomile, Cranberry  
or Lemon & Ginger teas £1.75

\*An optional 12.5% service charge will be added to your bill.

\*Some items may contain nuts. Please ask your waiter for details.