

PUDDINGS

Witchery Pudding Selection

Paris Brest with ginger cream; rhubarb trifle; chocolate tart with cinder toffee; rhubarb ice cream
13.95

Paris Brest

stem ginger crème patisserie, rhubarb ice cream
8.75

Witchery dark chocolate tart

pistachio crème Chantilly and cinder toffee
8.95

Yorkshire rhubarb trifle

8.75

Coconut tapioca
caramelised banana
7.95 (Vegan)

Kir Royale sorbet
7.50

Ice cream & sorbet

Ice cream – vanilla; Seville orange marmalade
Sorbet – Mango, Cassis
2 per scoop

TDH DESSERTS

Valrhona equatorial chocolate marquise
caramel, charred blood oranges
8.50

Hebridean Blue
prune chutney
8.50

Crème fraiche & verbena mousse
poached sweet cherries
8.50

DESSERT WINES

Bin		By The Glass		Bottle
898	Carte D'Or, Coteaux du Layon 2017 Domaine des Baumard, Loire, France	70ml glass 6.00	125ml glass 9.50	37cl 28.00
899	Tokay Aszu Blue Label 5 Puttonyos 2013 Royal Tokaji Wine Company, Hungary	70ml glass 10.00	125ml glass 17.50	50cl 65.00
897	Banyuls, Cuvée Léon Parcé 2012 (red) Domaine de la Rectorie, Languedoc, France	70ml glass 6.50	125ml glass 12.00	50cl 45.00
146	Château Doisy-Védrines 2004 Grand Cru Classé, Sauternes, Bordeaux, France	70ml glass 9.00	125ml glass 15.00	75cl 85.00
145	Château Rieussec 2006	1er Grand Cru Sauternes, Bordeaux, France		Bottle 80.00
148	Château Coutet 2001	1er Cru Classé Barsac, Bordeaux, France		Bottle 95.00
149	Château de Fargues 1997	1er Cru Classé Sauternes, Bordeaux, France		Bottle 150.00
147	Château Guiraud 2003	1er Cru Classé Sauternes, Bordeaux, France		Bottle 85.00
151	Château Climens 2003	1er Cru Classé Sauternes, Bordeaux, France		Bottle 135.00
150	Château d'Yquem 1997	1er Cru Superieur, Sauternes, Bordeaux, France		Bottle 550.00
154	Château d'Yquem 1983	1er Cru Superieur, Sauternes, Bordeaux, France		Bottle 550.00
152	Château d'Yquem 1990	1er Cru Superieur, Sauternes, Bordeaux, France		Bottle 575.00
856	Château d'Yquem 1986	1er Cru Superieur, Sauternes, Bordeaux, France		Half 275.00
858	Château d'Yquem 1990	1er Cru Superieur, Sauternes, Bordeaux, France		Half 300.00
854	Château Sigalas Rabaud 2004	1er Cru Superieur, Sauternes, Bordeaux, France		Half 37.00
859	Hermitage Vin de Paille 1999	Chapoutier, Rhône, France		Half 135.00
880	Torcolato Breganze Vino Dolce 2011	Maculan, Veneto, Italy		Half 42.00
891	Grandjón Late-Harvest 2008	Douro, Portugal		Half 48.00
892	Cabernet Franc Icewine 2015	Peller Family Estate, Niagara, Canada		Half 120.00
895	Noble One 2014	Botrytis Semillion de Bortoli, Victoria, Australia		Half 55.00

TODAY'S CHEESE SELECTION

We have sourced some of Europe's finest, seasonal cheeses for you to enjoy.
Served with plum and ginger chutney, quince jelly and homemade Scottish oatcakes
 13.95

Hebridean Blue

Isle of Mull, Scotland (Unpasteurised Cow's milk)

Raw milk Stilton style cheese from the Isle of Mull, traditional rennet. Dry texture

Baron Bigod

Suffolk, England (Unpasteurised Cow's milk)

*Buttery Brie style cheese made from milk from grass fed Montbeliarde cows.
 The taste is savoury and creamy, with a hint of saltiness.*

Prima Donna

Dutch (Pasteurised Cow's milk)

A pasteurised cows milk cheese with traditional rennet. It combines the grittiness of Parmesan with the creaminess of Gouda

Westray Wife

Isle of Westray, Scotland (Pasteurised Cow's milk)

A washed-rind matured cheese from Westray, produced from naturally thick and creamy milk from a peedie herd of Ayrshire cows.

Golden Cross

East Sussex, England (Unpasteurised Goat's milk)

This ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour. Sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture.

PORTS & MADEIRAS

	70ml Glass			Bottle
Fonseca Guimaraens 1998	13.00	Bin 510	Dow 1994	145.00
Niepoort Late Bottled Vintage 2013	8.00	Bin 513	Dow 1970	195.00
Graham's 10-year-old Tawny	9.50			
Niepoort Dry White	5.00			
Henriques & Henriques 10-year-old				
Malmsey Madeira	13.00			

TEA & COFFEE

Served with homemade shortbread and fudge
 £4.95

Selection of speciality loose leaf teas

<i>Moroccan peppermint</i>	<i>Witchery Afternoon Blend</i>	<i>Whole chamomile flowers</i>
<i>Witchery Breakfast Blend</i>	<i>Planter's Earl Grey</i>	<i>Apple and cinnamon</i>
<i>Roasted Oolong</i>	<i>Planters' green</i>	<i>Serendipity Souchon</i>

Freshly-ground Lavazza coffee beans

<i>Caffe latte</i>	<i>Mocha</i>	<i>Hot chocolate</i>
<i>Cappuccino</i>	<i>Macchiato</i>	<i>Americano</i>
<i>Espresso/Double Espresso</i>	<i>Flat white</i>	<i>Liqueur coffee (add £4.25)</i>