

# BEL & THE DRAGON

## PUDDING MENU

Valrhona Chocolate Mousse (e/mi) £7  
Popping Candy, Raspberries & Basil  
A Glass of Laurent-Perrier Rosé Champagne £15

Rice Pudding Crème Brûlée (e/mi) £7  
Homemade Strawberry Jam  
Limoncello £3

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

Caramelized Lemon Tart (g/mi/e) £6  
Clotted Cream & Elderflower Berries  
Elderbubble £12

Warm Blackberry & Apple Crumble (mi/e) £6  
Old Fashioned Vanilla Custard  
Sipsmith Sloe Gin £4

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

### TO SHARE (2+persons)

Classic Apple Tarte Tatin (mi/e/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

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

### ALLERGENS

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