



## THE SEAHORSE

### **Ginestet Sauternes classique**

rich & smooth with similar sweet floral & honeyed apricot flavours with a citrus finish

7 glass

32 btl

## PUDS

Selection of cheeses, spiced tomato chutney, crackers (v) 10.5

Bakewell tart, cherry jam ripple vanilla whipped cream, basil sugar (v) 7.5

Coffee lotus biscuit pudding, whipped cream, granola (pb) 7.5

Chocolate brownie, vanilla ice cream, clementine brulee (pb, gif) 7.5

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## AFTERS

Limoncello 4.8

Martell cognac 5.5

Irish coffee 6.5

Disaronno amaretto 5

Oban 14 year whiskey 8.6

Grahams 10 year tawny port 4.8

Baileys 50ml 5.5

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Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added.  
Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)