

# SEACONTAINERS

<b>To drink</b>	<b>Espresso Martini</b>	13
	Grey Goose Vodka, Khalua, Espresso	
<b>Desserts</b>	<b>Pecan Crème Brûlée</b>	6
	Maple Syrup, Lemon Biscuits (v, gf)	
	<b>Chocolate Lava Cake</b>	6
	Eggnog Ice Cream (v, gf)	
	<b>Apple Pecan Pie</b>	6
	Vanilla Ice Cream (v)	
	<b>Gingerbread Cheesecake</b>	6
Lime and Pink Pepper (v)		
<b>Fruit Salad</b>	6	
Raspberry Sorbet, Blackberry Syrup (v, vg, gf)		
<b>Wine pairing</b>	<b>Selection of British Cheeses</b>	12
	Crackers, Quince Jelly	
	<b>Château Pierre Bise, 'La Soucherie'</b>	12
	Coteaux Du Layon, France, 2007	
	<b>Cesar Florido</b>	11
Moscatel Dorado Sherry, Spain		
<b>Royal Tokaji 'Blue Label'</b>	14	
5 Puttonyos, Hungary, 2013		
<b>Fondo Antico Baccadoro Passito</b>	9	
Sicily, Italy, NV		
<b>Laurent Perrier Cuvée Rosé</b>	19	
Champagne, France, NV		

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.