

# Emberwood

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## SIGNATURE DESSERTS

Emberwood rhubarb, custard, white chocolate	8
Tarte tatin, lemon thyme ice cream	9
Chocolate mousse, coca nib brownie, raspberry, tarragon ice cream	9
Miso custard tart, vanilla pod ice cream	8

## FROM THE SWEET TROLLEY

Baked vanilla cheesecake, summer fruits	8
Red berry charlotte cake, coulis	8
Yuzu curd choux bun, white chocolate, lime	9
South West cheese selection, apple chutney, rhubarb, beets, crackers	15

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## AFTER DINNER DIGESTIFS

Pomona and Port Manhattan Somerset pomona, bourbon, sweet vermouth, port, angostura bitters	Matchbox Old Fashioned Bourbon, treacle, ginger, smoke bitters	Raspberry Hedgerow Reviver El tec blanco tequila, raspberry, triple sec, hedgerow shrub
12	14	14
Spiced Dark and Stormy El dorado 8 yr rum, pineapple and ginger shrub, ginger beer, spiced bitters	Smokey Nightcap <i>Non Alcoholic</i> Three spirit nightcap, treacle, smokey seasn bitters	
14	10	

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## SWEET WINES AND PORT

		70ML	BOTTLE
2018	Côtes de Gascogne, Petit Manseng, Grains de Folie, Domaine de Joÿ, France	7.5	33
2024	Muscat de Beaumes de Venise, Domaine d'Ouréa, Rhône, France	10	55
2017	Sauternes, Castelnau de Suduirault, Bordeaux, France	13	70
NV	LBV Port, Niepoort, Portugal		70

All wines sold by the glass are also available in 125ml serves. Wines on this list may contain sulphites, egg or milk product. Please ask a member of the team should you require further assistance. ABVs may vary.

All prices are inclusive of VAT. An optional 12.5% service charge will be applied to food and drink.

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.