

## DESSERTS

<b>BLACKBERRY CHEESECAKE</b>	7.45
hazelnut crumb, macerated blackberries, blackberry and rose gel M/G/E/N	
<b>CHOCOLATE ORANGE FONDANT</b>	8.95
caramel sauce and vanilla ice cream M/G/E/S	
<b>APPLE AND PLUM CRUMBLE</b>	7.45
vanilla creme anglaise, compressed sour apple M/G/S/N	
<b>ROASTED CHESTNUT BRÛLÉE</b>	7.95
maple shortbread, quince gel, chestnut cream G/E/M/N	
<b>SELECTION OF BRITISH CHEESES</b>	9.95
house chutney, celery & grape salad, biscuits M/G/E/C/SO	

<b>APERITIFS</b>	25ml	50ml
FRANGELICO		3.50
GRAND MARNIER		3.50
PERNOD		3.70
BAILEYS IRISH CREAM		4.00
COURVOISIER VS	4.00	8.00
COURVOISIER VSOP	5.50	11.00
COURVOISIER XO	12.00	24.00
HENNESSY XO	12.00	24.00
HENNESSY PARADIS	75.00	150.00
DALMORE 12	6.00	12.00
GLENFIDDICH 12	6.00	12.00
GLENMORANGIE	6.00	12.00
OBAN	7.00	14.00

<b>PORTS</b>	
TAYLOR'S 10	4.80
TAYLOR'S VARGELLAS	6.00

*A selection of coffees and liqueur coffees are available. Please ask a member of staff.*

### **Please speak with your server if you require our allergen lists**

Our suppliers & kitchens handle numerous ingredients & allergens. It is not possible for us to guarantee that our dishes will be allergen free.

<b>C</b> celery	<b>G</b> gluten	<b>F</b> fish	<b>E</b> eggs	<b>MO</b> molluscs
<b>M</b> milk	<b>SE</b> sesame seeds	<b>N</b> nuts	<b>MU</b> mustard	<b>CR</b> crustaceans
<b>P</b> peanut	<b>SO</b> sulphur dioxide	<b>L</b> lupin	<b>S</b> soya	



THE GEORGE  
COLCHESTER

DESSERT & AFTER  
DINNER DRINKS MENU