

THE
CAVENDISH
HOTEL

THE GALLERY RESTAURANT

Dessert & Wine Pairing

Coffee Iced Parfait

Chocolate crèmeux and milk

£13

Aleatico Di Puglia, Candido,
Puglia, Italy, 14.5% ABV

*Red dessert wine, which is
chocolate friendly!*

£7.50

Tiramisu

Served table side

£12

Aleatico Di Puglia, Candido,
Puglia, Italy, 14.5% ABV

*Rich, sweet and delectable
with chocolate*

£7.50

Mango Soufflé

Toasted rice & kaffir lime leaf ice cream

£16

Tokaji Aszú 6 Puttonyos, Patricius,
Tojaki, Hungary, 11% ABV

*Smoky and honeyed aromas with hints
of peach and apple*

£12.50

Passion Fruit Mousse

English strawberries

£14

I Capitelli IGT, Anselmi,
Veneto Italy, 12.5% ABV

*Stunningly rich and complex,
packed with apricot, honey and
pear flavours*

£9.60

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Cheese & Port Selection

Selection of Courtyard Dairy Cheeses

Celery butter, crackers, grapes, fig and chutney

£17

Elrick

*Delicate with a creamy-mousey texture
& rich, herbaceous goat flavour*

St. Andrews

*Tangy, complex & full on!
A powerful, sharp Scottish cheddar*

Cote Hill Blue

*Soft, creamy, delicate.
An unpasteurised blue from
cow's milk*

Tunworth

*An English Camembert good
enough to make a Frenchman
weep: vegetal, porcini-flavoured
& intense*

Stichelton

*Creamy & nutty with a
rich yet gentle blue note*

Port

94. Quinta Do Crasto LBV,
20% ABV

Dark ruby in colour with red fruit aromas

£6.55 100ml **£49** bottle

100. Taylors 1985, 20% ABV

*Wood spice & pepper. Full bodied
& medium sweet*

£20 50ml **£282** bottle

95. Quinta Do Crasto 2019,
20% ABV

Intense berry aromas & a full-bodied structure

£10.25 50ml **£79** bottle

101. Quinta Do Vesuvio 1991,
20% ABV

Hints of cloves, herbs & a supple finish

£20 50ml **£263** bottle

98. Warres 1985, 18.5% ABV

*Layers of fruit, a full blow bouquet
& impeccable balance*

£15.50 50ml **£220** bottle

102. Fonseca 1992, 20% ABV

*Perfumed resinous aromas & intense dark
chocolate flavours*

£22.50 50ml **£265** bottle