

THE  
**CAVENDISH**  
HOTEL

**THE GARDEN ROOM**

Dessert & Wine Pairing

Dark Chocolate Delice

*Hazelnut Praline,  
Salted Caramel*

**£16**

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

*Red dessert wine, which is  
chocolate friendly!*

**£7.50 75ml**

Sticky Toffee Pudding

*Vanilla Ice Cream*

**£14**

Aleatico Di Puglia, Candido, Puglia,  
Italy, 14.5% ABV *Red dessert wine, which  
is chocolate friendly!*

**£7.50 75ml**

Summer Pudding

*Vanilla Cream, Mixed Berries,  
Strawberry Sorbet*

**£16**

Garonelles Sauternes Lucien Lurton et  
Fils, Bordeaux, France, 12.5% ABV

*In the mouth, the wine is elegant &  
wellbalanced evolving with a long finish  
full of finesse*

**£7.50 75ml**

Tropical Eton Mess

*Roast Pineapple & Mango*

**£16**

Tokaji Aszú 6 Puttonyos, Patricius,

Tokaj, Hungary, 11% ABV  
*Smoky and honeyed aromas with hints of  
peach and apple*

**£12.50 75ml**

A 5% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

THE  
**CAVENDISH**  
HOTEL

**THE GARDEN ROOM**  
Cheese & Port Selection

**Selection of Courtyard Dairy Cheeses**

Homemade Accompaniments

£17

**Kidderton Ash**

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

**St. Andrews**

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

**Sparkenhoe Red  
Leicester**

*Aged for 14 months, strong,  
powerful and full flavoured*

**Tunworth**

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

**Darling Blue**

*Smooth, gentle blue with  
rich biscuit flavours*

**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**

A 5% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.