

# ARLINGTON

*Selection of Cheeses, Served Garnished 15.75*

*Welsh Rarebit 9.75*

Handmade Chocolate Truffles (v)	6.75
Cappuccino Crème Brûlée (v)	11.00
Coconut Rice Pudding, Rum-soaked Golden Raisins (vg)	11.00
Mousse aux Deux Chocolats (v)	11.75
Hokey Pokey Coupe (v)	12.00
Baked Cheesecake, Cherry Compote (v)	12.00
Raspberry Bakewell Tart	12.25
Blackberry & Apple Crumble, Vanilla Crème Anglaise (v)	12.50
Scandinavian Iced Berries, White Chocolate Sauce (v)	12.75

*Profiteroles, Hot Chocolate Sauce,  
Vanilla Ice Cream (v) 12.00*

## DESSERT WINES

	100ml	37.5cl
Monbazillac 'Jour de Fruit', Domaine de l'Ancienne Cure, 2021 . . . . .	9.50	28.50
Maury, Domaine Mas Amiel, 2020 . . . . .	13.00	39.00
Jurançon La Magendia, Clos Lapeyre, 2020 . . . . .	14.00	42.00
Cyprès de Climens, Barsac, 2013 . . . . .	19.00	57.00
Tokaji Aszú, 5 Puttonyos Oremus, 2013 . . . . .		155.00 50cl

## FORTIFIED WINES

Niepoort Senior Tawny Port . . . . .	12.00	
Niepoort Colheita Vintage Port, 2004 . . . . .	20.00	60.00
Pedro Ximénez 'San Emilio' Sherry, Solera Familiar, Lustau, NV . . . . .	12.00	36.00

*A discretionary service charge of 15% will be added to your bill · Includes 20% VAT  
Please inform us of any food allergies or intolerances before ordering · v - vegetarian vg - vegan*