

# NOBLE.

## DESSERTS

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Frangipane tart, roast plum & vanilla ice cream	£6.50
Poached pear, cocoa nibs, almond & mascarpone	£7
Spiced bread & butter pudding, vanilla custard	£7
Chocolate delice, salted caramel & peanut ice cream	£7.50

<b>Cheese, chutney &amp; crackers</b>	<b>3 cheese</b>	<b>£10</b>
<i>(Durrus Og - Cork, Young Buck - N. Ireland, Morbier - Franche Comte Coolea - Cork, Roll Right - Cotswolds)</i>	<b>5 cheese</b>	<b>£14</b>

Class	Bottle
7.5cl	37.5cl

## SWEET WINE

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Finca Antigua Moscatel 2018, La Mancha, Spain	£5.50	£25.50
Chenin Blanc, Straw wine 2018, Rustenberg, South Africa	£6	£26.50
Moscato Passito, Palazzina, 2015, Il cascinone, Piemonte, Italy	£6.50	£27
Cypres De Climens 2014, Bordeaux, France	£11.50	£55
Tokaj Edes, Dorgo Vineyard 2015, Hungary	£11.50	

## FORTIFIED WINE

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Tawny 10 year, Quinta de la Rosa, Porto	£6
Fagayra Red, Roc des Anges 2015, Maury, France	£7.50
Pedro Ximénez, Triana, Bodega Hidalgo	£7.50

Please make any allergies & intolerances known to a member of staff. Although every effort will be made to accommodate these, we cannot always guarantee meeting your needs. A discretionary service charge of 10% will be added to parties of 6 or more.

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