

THE WINEHOUSE RESTAURANT

DESSERTS

FERRERO ROCHER PARFAIT £9.00 **V G**
milk chocolate mousse, peanut ganache, Ferrero Rocher

SWEET CANNOLI & SICILIAN LEMON £9.00 **V**
crisp pastry shell, vanilla cream, Sicilian lemon curd

SOUR CHERRY PIE & CUSTARD £9.00 **V**
handmade sweet & tart pie, shortcrust pastry

CRÈME CARAMEL BUTTERSCOTCH POPCORN £8.50 **V G**
baked egg custard dessert, smooth caramel, crunchy butterscotch popcorn

STICKY TOFFEE PUDDING £8.50 **V**
chopped dates, toffee sauce, vanilla pod ice cream

EARL GREY ICE CREAM & SHORTBREAD £8.00 **V**
Earl Grey-infused ice cream, handmade shortbread

CHEESE BOARDS



Choose from our selection of cheeses from the Staffordshire Cheese Company.
Proudly supporting local producers and celebrating the best of Staffordshire.

Served with artisan biscuits, Hawkstone Black chutney, candied walnuts, celery & grapes.

3 CHEESES £12.50

5 CHEESES £18.50

Recommended pairing with a glass of port for the perfect finish to your meal.

BULAS RUBY PORT £5

BULAS LBV PORT £8

COFFEES

All of our coffees are Iron & Fire specially blended Colombian Jazz, ask our servers

AFTER DINNER COCKTAILS

ESPRESSO MARTINI £10.00
vodka, Kahlúa, espresso, vanilla syrup
BAILEYS ESPRESSO MARTINI £10.00
kahlua, Baileys, caramel syrup, coffee

CHOCOLATE MARTINI £10.00
vodka, Mozart chocolate liqueur, cream

CRÈME BRÛLÉE MARTINI £10.00
vanilla vodka, Baileys, caramel, cream, burnt sugar

OLD FASHIONED £12.00
whiskey, sugar, bitters

CHERRY NEGRONI £12.00
gin, cherry brandy, amaretto, Campari

LOUIS XIII COGNAC

BY RÉMY MARTIN

Elegance in Every Sip...

Louis XIII Cognac is a masterful expression of tradition and craftsmanship. Carefully aged to perfection, it unveils a rich bouquet of warm oak, ripe fruit and delicate spice. On the palate, expect a velvety smooth texture with notes of vanilla, toasted almond and subtle floral hints—balanced and refined.

10ml £50.00/20ml £100.00/30ml £150.00

SUNDAY LUNCH

Served with beef dripping roast potatoes, honey roast carrots & parsnips, creamed mashed potatoes, Yorkshire pudding, seasonal greens, braised red cabbage, cauliflower cheese, gravy.

MINT & ROSEMARY LEG OF LAMB £21.00 | ROAST BEEF £23.00
BONELESS HALF ROAST CHICKEN WITH PORK & SAGE STUFFING £20.00