



The Footstool Restaurant
St. John's, Smith Square

Desserts

Bakewell tart

Mocha and pistachio parfait

Rhubarb crumble with Moscavado ice cream

Bread & butter pudding with Roddas clotted cream

Worcester apple sorbet with poached berries and brand snap biscuit

Old Sussex cheddar with home-made chutney

British farmhouse cheeses with oat cakes and chutney
(Supplement £1.00)

Sweet Wine & Port

2007 Torrontés Tardío,

Familia Zuccardi, Mendoza, Argentina, abv 9.5%

Floral and grapey with a lovely zesty acidity, drink it with fruity desserts.

£3.95 125ml glass £12.50 250ml carafe £15.00 500ml

Pedro Ximénez Reservas Especiales 'Cardenal Cisneros'

Sanchez Romáte, Sherry, Spain, abv 18%

The colour and consistency of engine oil! This is like liquidised raisins and black treacle-drink it with chocolate or pour over vanilla ice cream.

£4.90 100ml glass £12.10 250ml carafe £35.00 bottle

Quinta de La Rosa Finest Reserve,

Douro Valley, Portugal, abv 20%

£3.75 100ml glass £9.40 250ml carafe £27.00 bottle

Quinta de La Rosa is a small family run estate producing artisan port. Rich with flavours of coffee, spice and plums, it is best drunk with hard cheese and chocolate puddings.