



THE  
**OLIVE BRANCH**

FOOD & DRINK  
WITH IMPECCABLE BREEDING

Christmas Dessert  
to take Home

DOMAINE DE DURBAN 2013, MUSCAT DE BEAUNE DE VENISE, FRANCE	375ML	£12.50
From the best estate in the foothills of Mont Ventoux, distinctive Muscat flavours of flowers, tropical fruit & honey		
ESSENSIA ORANGE MUSCAT 2014, ANDREW QUADY, CALIFORNIA	375ML	£12.50
Orange blossom and apricots, rich and sweet, with vibrant peachy and orangey fruit		
ELSYSIUM BLACK MUSCAT 2014, ANDREW QUADY, CALIFORNIA	375ML	£12.50
Rich red berries flavours, lychees, rose petal		
ADORO NATURAL SWEET MOURVEDRE 2013, STELLENBOSCH, SOUTH AFRICA	375ML	£12.50
Naturally sweet wine made to go with cheese		
PORTAL MOSCATEL DO DOURO RESERVA 2004, PORTO, PORTUGAL	375ML	£12.50
Butterscotch, honey, pear, almond and green apple with great balance between sugar and acidity.		
SAN EMILIO PEDRO XIMENEZ, BODEGAS LUSTAU, JEREZ, SPAIN	375ML	£12.50
Treacle, figs, raisins, very sweet		
CAMPBELLS RUTHERGLEN MUSCAT, AUSTRALIA	375ML	£13.50
Raisins, toffee, caramel, fig, nuts		
MOSCATEL LA CIGARRERA, SANLUCAR DE BARRAMEDA, JEREZ, SPAIN	375ML	£15.00
Moscatel grapes that are exposed to the sun until burn't so as to intensify and concentrate the sugar		
TRASANTO, VINSANTO DEL CHIANTI CLASSICO 2007, VILLA TRASQUA, CHIANTI, ITALY	375ML	£20.00
Sangiovese Botrytis, luscious toffee apple, hazelnut kernel, baked apple tart with musty marmalade notes		
DR. LOOSEN RIESLING BEERENAU SLESE 2011, MOSEL, GERMANY	187ML	£15.00
Intense dessert wine, made by halfway to raisins by botrytis, honeyed character, apricots, peach, orange blossom, pineapple, citrus, delicate balance of sweetness and acidity		
DOMAINE CAMIN LARREDYA, AU CAPCÈU 2013, JURANCON, FRANCE	750ML	£25.00
Jean Marc Grussaute is producing some of the most sought after Jurançons. Delicious, marmalade, clementine, apricot		
OREMUS 2006, TOKAJI ASZU 5 PUTTONYOS, HUNGARY	500ML	£40.00
Amazing Hungarian noble rot wine, Satsuma, grapefruit and mango, with balanced acidity and a long finish		
MAURY SOLERA 1928 CASK 765, ROUSILLION, FRANCE	375ML	£16.50
Madeira style, nuts, figs, dried fruits, distinctive rancio flavour, great with blue cheese		
SHIRAUME GINJO UMESHU PLUM SAKE, AKASHI-TAI, HYOGO, JAPAN	500ML	£19.50
Dry fruit, date, plum and marzipane. Tastes of sweet and rich dry fruits and plum flavours with a dry finish		
MOUCHAO VINHO LICOROSO 2011, ALENTEJO, PORTUGAL	500ML	£20.00
Rich fortified liqueur wine full of plum, jam and spices, deep and elegant		