



DESSERT MENU

BAILEYS AFFOGATO • £7.25
shortbread [2, 4, 7, 13, GFA]

RHUBARB PANNA COTTA • £8.75
heather honey [7]

LEMON MERINGUE TRIFLE • £8.75
raspberry, lemon curd,
vanilla custard [2, 4, 7, 12]

DARK CHOCOLATE CRÉMEUX • £9.00
white chocolate, caramel, chocolate tuille [2, 4, 7]

STICKY DATE & WALNUT PUDDING • £8.75
butterscotch, vanilla ice cream [2, 4, 7, 14]

CHEESE SELECTION • £14.00
grapes, quince, sourdough crispbreads [2, 7, GFA]

DESSERT WINES

GRAND VIN DE BORDEAUX £12.50 • £80.00
France, semillon, sauvignon,
muscadelle, honey

TOKAJI ASZU 5 PUTTONYOS 2 £15.00 • £90.00
Hungary, super sweet, honey, citrus

KOPKE 10YO TAWNY • £6.50
nutty, red fruit, 20%

KOPKE LBV • £6.50
rich, chocolate, smooth, 20%

KOPKE VINTAGE • £7.50
silky smooth, rich, 20%

GARVEY PEDRO XIMINEZ • £5.10
palomino, dry, oxidised, Jerez, 15%

HOT DRINKS

AMERICANO • £3.70
LATTE • £3.90
CAPPUCCINO • £3.90
ESPRESSO, MACCHIATO • £3.00
DOUBLE ESPRESSO, MACCHIATO • £3.50

HOT CHOCOLATE • £3.90
MOCHA • £4.00
LIQUEUR COFFEE • £8.00

ENGLISH BREAKFAST • £3.50
EARL GREY • £3.50
MOROCCAN MINT • £3.50
LEMON & GINGER • £3.50
GREEN • £3.50

Please use our allergen key as a guide. Some dishes may vary slightly from time to time. Please inform staff members of any allergies, intolerances or dietary requirements so they can ensure all dishes are adapted accordingly.

Celery [1] Gluten [2] Crustaceans [3] Eggs [4] Fish [5] Lupin [6] Milk [7] Molluscs [8] Mustard [9] Peanuts [10] Sesame [11] Soybeans [12] Sulphur dioxide & Sulphites [13] Tree nuts [14]

A discretionary 10% service charge will be added to your bill. All gratuities are handled independently.

