

# DESSERTS

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Harrogate Blue Cheese   Croustade, pickled walnut, port gel	10
Bakewell Affogato   Brown biscuit ice-cream, shot of espresso, Disaronno, kirsch cherry, homemade tiffin	10
Chocolate And Hazelnut Délice   Yogurt ice-cream	10
Mango Panna Cotta (PB GF)   Coconut rice pudding, tropical fruit	9
Sticky Date Cake (GF)   Salted caramel sauce, homemade vanilla ice cream, honeycomb	9
Caffé Gourmand   Freshly brewed tea or coffee with a choice of chef's petits fours	8

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## DESSERT & FORTIFIED WINES

	75ml	Bottle
Graham's LBV Port	7	55
Sauternes, France 2018	9	42.5

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(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (PB) PLANT BASED | (PBA) PLANT BASED OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables.