

DESSERTS

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Mini Desserts & Coffee Freshly brewed tea or coffee with a choice of chef's petits fours	8
Sticky Date Cake (GF) Salted caramel sauce, homemade vanilla ice cream, honeycomb	9
Chocolate and Hazelnut Délice Yoghurt ice cream	10
Mango and Coconut Panna Cotta Roasted pineapple compote, black sesame tuile, cocoa nib crumble	10
Mount St John Rhubarb Jewel (GF) Rhubarb & white chocolate crémeux, dark chocolate, tonka bean ice cream, pickled rhubarb, hazelnut nougatine	11
Bakewell Affogato Brown biscuit ice cream, shot of espresso, Disaronno, kirsch cherry, homemade tiffin	10
Trio of Ice Cream & Sorbet (GF) Flavours vary	7

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

(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.