DESSERTS

The Carpenters Arms Black Forest 'Alaska' | Glazed cherry parfait, dark chocolate sponge, kirsch jelly, vanilla meringue, cherry, almond nougatine (GF) (4, 7, 10, 13, 14) **13**

Tonka Bean Crème Brûlée | Roasted pear compote, pickled blackberries & ginger & oat tuile (GF/PB) (2, 13, 14) **10**

Mount St John Apple Sponge | Roasted white chocolate crémeux, macadamia miso caramel, pickled apple & macadamia praline (GF) (4, 7, 10, 13, 14) **12**

Shepherds Purse Yorkshire Blue | Truffle honey, apple gel, parsnip & carrot loaf, toasted seed cracker (2, 4, 7, 14) **11**

Affogato | Madagascan vanilla ice cream, shot of hot espresso & homemade biscotti (2, 4, 7, 10, 14) **8**

Trio of Ice Cream & Sorbet | Flavours vary (GF) (7, 10, 13) **7**

Sticky Toffee Pudding | Sea-salted caramel sauce & Madagascan vanilla ice cream (GF) (4, 7, 14) **9**

DESSERT WINE & PORT

	75ml	Bottle
Graham's Late Bottled Vintage Port	**7**	**55**
Sauternes, France 2018	**9**	**42.50**

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free
GFA - Gluten Free Alternative Available

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide. We use only Gluten-Free Oats in our kitchen. However, because oats are a cereal, they are marked under the 'Cereals containing gluten' category. Please inform staff if you have an oat allergy or intolerance.

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.