

DESSERTS

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Mini Desserts & Coffee Freshly brewed tea or coffee with a choice of chef's petits fours <i>Chocolate Dipped Salted Caramel Profiteroles (2,4,7) Sticky Toffee Pudding (GF) (4,7)</i> <i>Warm Chocolate Brownie (GF) (4,7,13)</i>	8
Sticky Toffee Pudding (GF) Sea salted caramel sauce, madagascan vanilla ice cream (4,7)	9
Tiramisu with a Twist layers of delicate coffee-soaked sponge and rich mascarpone cream, chocolate mousse, amaretto gel, finished with a generous dusting of cocoa powder. (4,7,14)	10
Affogato Madagascan Vanilla ice cream, shot of hot espresso & homemade biscotti (2,4,7,10,14) <i>Why not add your favourite liquor..?</i>	9
Mount St John Apple Sponge Roasted white chocolate cremeux, macadamia miso caramel, pickled apple, macadamia praline (4,7,10,13,14)	12
Trio of Ice Cream & Sorbet (PBA) Flavours vary (7,10,13)	7
Dark Chocolate & Orange Mousse (PB) Silky chocolate mousse, with a hint of orange, chantilly cream, charred orange segment & salted caramel ice cream (2,13)	10

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

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.
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.