



THE FINALE

Mount St John Apple Sphere

Delicate meringue sphere filled with lemon pastry cream, served with textures of Mount St John apple, oat crumble and vanilla ice cream £8.95 (2,4,7,13)

Dark Chocolate & Orange Delice

Silky dark chocolate delice with fresh orange segments, candied orange peel, and a vibrant orange sorbet. A balance of rich, bitter chocolate and bright citrus £7.95 [PB] (13)

Not a Cheese Board

Harrogate Blue cheese mousse parfait, poached Williams Rouge pear, walnut crumble & Port gel £7.95 (2,7,10,14)

Matcha Tea & White Chocolate Crème Brûlée

Mango & Thai basil compote, white chocolate soil £8.95 (4,7)

Rose Garden Macaron

Rose-scented almond macaron filled with fig and rose parfait, served with a delicate white chocolate tuile and finished with garden herbs £8.95 (4,7,10)

Affogato

Creamy vanilla ice cream “drowned” in a shot of hot espresso, served with homemade biscotti £4.95 (2,4,7,10,14)

Why not add your favourite liqueur?

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.

09/10/2025