

DESSERTS

| | |
|---|----|
| SALTED CARAMEL PARFAIT (v) 1103 kcal | 10 |
| Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel | |
| CHOCOLATE FONDANT (v) 612 kcal | 13 |
| Baked chocolate fondant, salt cookie crumb, blood orange sorbet | |
| CRÈME BRULÉE (v) 547 kcal | 9 |
| Spiced rum crème brûlée, shortbread biscuit | |
| PINEAPPLE (v/vg) 547 kcal | 11 |
| Vanilla and all spice poached pineapple, pear and lime compote, banana and passionfruit sorbet | |
| LEMON TART (v) 583 kcal | 11 |
| Baked lemon tartlet, Italian meringue, yoghurt and raspberry ripple | |
| ICE CREAM & SORBET (v/vg) (per scoop) | 4 |
| Selection of ice creams (150-220 kcal) and sorbets (120-150 kcal) | |
| CHEESE (268-286 kcal) | 8 |
| Your choice of one house cheese, pear chutney and crackers <i>Kidderton Ash, Cornish Yarg, Tomme Aux 7 Fleurs, Baron Bigod, Bleu de Causse</i> | |
| CHEESE BOARD (to share) 832 kcal | 20 |
| Our selection of five British & French cheeses | |

WINE BY THE GLASS

| | |
|-----------------------------------|-------|
| SWEET | 100ml |
| MAURY ROUGE, MAS AMIEL | 10 |
| Languedoc-Roussillon, France 2020 | |

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.

| | |
|---|-------|
| PINOT GRIS BOTRYTIS, GREYWACKE Marlborough, New Zealand 2018 | 13 |
| PASSITO DI PANTELLERIA, 'BUKKURAM' Sole d'Agosto, De Bartoli, Italy 2020 | 16 |
| CHÂTEAU MONTEILS, SAUTERNS Bordeaux, France, 2010 | 17 |
| ROYAL TOKAJI, LATE HARVEST Hungary, 2018 | 18 |
| ICEWINE 'GOLD' VIDAL, INNISKILLIN Niagara, Ontario, Canada 2018 | 25 |
| FORTIFIED | 100ml |
| GRAHAM'S LBV Douro, Portugal 2017 | 6 |
| GRAHAM'S SIX GRAPES Douro, Portugal | 8 |
| BLANDY'S MALMSEY 10YEARS Madeira, Portugal | 11 |
| GRAHAM'S QUINTA DOS MALVEDOS Douro, Portugal 2006 | 12 |
| GRAHAM'S 10 YO TAWNY PORT Douro, Portugal | 13 |

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.