

DESSERTS

SALTED CARAMEL PARFAIT 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
Vanilla crème brûlée, apple and calvados	
PINEAPPLE (v/vg) 547 kcal	11
Vanilla and all spice poached pineapple, pear and lime compote, banana and passionfruit sorbet	
LIMONCELLO BABA (v) 547 kcal	10
Lemon verbena-soaked baba, poached Yorkshire rhubarb, Mascarpone Chantilly, limoncello	
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	

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.