

## DESSERTS

SALTED CARAMEL PARFAIT 1103 kcal	10
Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel	
CHOCOLATE FONDANT (v) 646 kcal	13
Baked chocolate fondant, salt cookie crumb, white peach sorbet	
CRÈME BRULEE (v) 383 kcal	9
Vanilla crème brûlée, apricot, raspberry	
PINEAPPLE (v/vg) 547 kcal	11
Vanilla and all spice poached pineapple, pear and lime compote, banana and passionfruit sorbet	
STRAWBERRY CHEESECAKE (v) 550 kcal	11
Strawberry & elderflower, maple crumb, vanilla, lime, and mint	
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 (282-360 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.

(VC) - 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.

**WINE BY THE**

**GLASS**

**S W E E T**

100ml

MAURY ROUGE, MAS AMIEL  
Languedoc-Roussillon, France 2020

10

PINOT GRIS BOTRYTIS, GREYWACKE  
Marlborough, New Zealand 2018

13

PASSITO DI PANTELLERIA, 'BUKKURAM'  
Sole d'Agosto, De Bartoli, Italy 2021

16

CHÂTEAU MONTELS, SAUTERNS  
Bordeaux, France, 2010

17

ROYAL TOKAJI, Oremus, LATE HARVEST  
Hungary, 2020

18

RIESLING, CORDON CUT, MOUNT HORROCKS  
Clare Valley, Australia 2022

20

ICEWINE 'GOLD' VIDAL, INNISKILLIN  
Niagara, Ontario, Canada 2021

25

**F O R T I F I E D**

100ml

GRAHAM'S LBV  
Douro, Portugal 2017

7

GRAHAM'S SIX GRAPES  
Douro, Portugal

9

GRAHAM'S QUINTA DOS MALVEDOS  
Douro, Portugal 2006

12

GRAHAM'S 10 YO TAWNY PORT  
Douro, Portugal

13

BLANDY'S MALMSEY 10YEARS  
Madeira, Portugal

14

DOW'S QUINTA DO BOMFIM  
Douro, Portugal 2013

16

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