



Desserts

Chocolate Fondant (v) $585kcal$ Baked chocolate fondant, salt cookie crumb, summer berry sorbet	13
Panna Cotta (v) 389 kcal Apero Spritz panna cotta, orange sorbet, vanilla biscuit tuille	10
Strawberry (v) 521 kcal Elderflower strawberry, vanilla mascarpone cream, genoise sponge	13
Mousse (vg) 463 kcal 54% Chocolate mousse, charred apricot, blackcurrant, apricot sorbet	10
Chocolate Aero (ν) 884 $kcal$ Milk chocolate parfait, caramel passion ganache, aerated 70% chocolate	12
Napoleon $363\ kcal$ Raspberry and pistachio "Mille-Feuille", yoghurt and raspberry ripple	11
Ice Cream & Sorbet (v/vg) (per scoop) Selection of ice creams (150-220 kcal) and sorbets (120-150)	4
Cheese Your choice of one house cheese, pear chutney and crackers Cabri d'ici, (274 kcal) Cornish Yarg, (306 kcal) Roncevaux, (407 kcal) Baron Bigod, (282 kcal) Roche Montagne, (341 kcal)	8
Cheese Board (to share) 841 kcal Our selection of five British & French cheese	20

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes may contain an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies (VG) – suitable for vegan requirements. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VLT. Please note that we are a cashless restaurant.