

Dessert Menu

Homemade ice creams (V) & sorbets (VE) 3.5 per scoop - ask the team for the daily selection	10.5
Yuzu Crème Brûlée (V) with papaya salad, fresh lime, garden mint	11
Warm Yorkshire rhubarb Bakewell tart (V) with sour cream sorbet	11
Eton Mess (V) with strawberries, meringue, whipped cream	11
Exotic fruit salad (VE) with passion fruit sorbet	11
Roasted hazelnut chocolate sphere (V) with Baileys ice cream, hot salted caramel sauce	13
Artisan British cheese board with sticky fig relish, celery, mixed crispbreads	15

Dessert Wine

	75ml	Bottle
Gewurztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Chateau les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)



Dessert Cocktails

Raspberry Delight with Malibu, Havana 3, double cream, home made raspberry syrup	13.5
Salted Caramel Espresso Martini with Mr. Black, espresso, salted caramel syrup	13.5
Hazelnut Alexander with H by Hine, Frangelico, double cream, nutmeg powder	13.5

Digestives

	50ml
Amaro Averna	7
Baileys	8
Disaronno	7
Frangelico	8
Grappa Nardini Riserva	14
Limoncello Luxardo	8
Sambuca Rarmazzotti	8
Cognac	
Courvoisier VS	11
H by Hine VSOP	15
Remy Martin XO	35

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.