

Dessert Menu

Homemade ice creams (V) & sorbets (VE) 3.5 per scoop - ask the team for the daily selection	10.5
Warm sticky toffee pudding (V) Demerara toffee sauce & Madagascar vanilla ice cream	11
Mandarin Crème Brûlée (V) With blueberry cream cheese & cinnamon tuile	11
Yorkshire rhubarb cheesecake (V) Graham cookie & elderflower sorbet	11
Exotic fruit salad (VE) with lychee 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, assorted crisp bread	16

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	14.5
Salted Caramel Espresso Martini with Mr. Black, espresso, salted caramel syrup	14.5
Hazelnut Alexander with H by Hine, Frangelico, double cream, nutmeg powder	14.5

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.