

Dessert Menu

Homemade Ice Creams (V)	10.5
Vanilla, Pecan Nut Brownie, Rum and Raisin, Strawberry, Chocolate 3.5 Per Scoop	
Sorbets (VE)	10.5
Passion Fruit, Cranberry, Granny Smith Apple, Clementine, Morello Cherry 3.5 Per Scoop	
Mont Blanc	14
Candied Chestnuts, Morello Cherry Sorbet, Mascarpone Chantilly	
Pear and Olive Oil Cake	11
Pecan Nut Praline Crunch, Cocoa Nib Tuile, Baileys Ice Cream	
Coffee Crème Brûlée	11
Pistachio Biscuit	
Warm Sticky Toffee Pudding	11
Demerara Toffee Sauce, Madagascar Vanilla Ice Cream	
Fruit Salad (VE)	11
Cranberry Sorbet	
Selection of English and French Cheese	17
Homemade Seeded Oat Crackers, Grapefruit Confit	



Dessert Wine

	100ml	Bottle
Tawny Dee Port, Niepoort, Douro, Portugal	12	35 (375ml)
Late harvest Tokaji, Kikelet, Hungary, 2021	16	70 (500ml)
Babylonstoren's The Newt, Ice Cyder, Somerset, England, 2021	19	70 (375ml)

Dessert Cocktails

Raspberry Delight	14.5
Malibu, Havana 3, Double Cream, Raspberry Puree	
Salted Caramel Espresso Martini	14.5
Mr. Black, Espresso, Salted Caramel Syrup	
Hazelnut Alexander	14.5
H By Hine, Frangelico, Double Cream, Nutmeg Powder	

Digestives

	50ml
Amaro Averna	7
Baileys	8
Disaronno	7
Frangelico	8
Grappa Nardini Riserva	14
Limoncello Luxardo	8
Sambuca Luxardo	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.