

CHEESE & SAVOURIES

Cheese Selection <i>tomato chutney & crackers</i> £16.50	Cropwell Bishop Stilton <i>with mulled cranberry chutney</i> £12.75	Welsh Rarebit £8.75
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ICE CREAM & SORBET

Ice Cream <i>banana, gingerbread, mint chocolate chip</i> £4.50 per scoop	Honeycomb Ice Cream <i>with hot chocolate sauce</i> £11.75	Sorbet <i>clementine & shiso, griotte cherry, coconut & lime</i> £4.50 per scoop
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DESSERTS

Burnt Basque Cheesecake (to share) <i>with griotte cherries</i> £28.00	Sticky Toffee Pudding (to share) <i>with vanilla ice cream</i> £29.00
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Mango & Passion Fruit Pavlova £13.75 <i>with coconut and lime sorbet</i>	Banoffee Choux Bun £13.00 <i>banana ice cream & toffee sauce</i>
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Yuzu Posset £13.50 <i>with clementine & shiso sorbet</i>	Seasonal Fruits £13.50 <i>with sorbet</i>
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Bramley Apple Crumble Pie £13.50 <i>with ice cream, clotted cream or custard</i>	Salted Caramel Truffles £7.00 <i>Available for take-away</i> £5.00
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Christmas Pudding Fondant Tart £14.75
with Redbreast 12yo Irish Whiskey ice cream

Perfectly paired with Redbreast 12yo Irish Whiskey

£8.75 (25ml)

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.

For allergy and nutritional information please scan the QR code:



DESSERT WINE

SOMETHING LUSCIOUS AND FRUITY ...

	<i>100ml</i>	<i>Bottle</i>
Passito di Pantelleria - Pellegrino 2022	11.00	50.00 (500ml)
Sauternes - Petit Guiraud - Château Monteils 2010	13.00	95.00 (750ml)
Botrytis Viognier - Yalumba 2023	16.00	56.00 (375ml)
Ratafia Champenois - Paul Déthune N.V.	19.00	90.00 (500ml)
Eiswein - Grüner Veltliner - Weingut Rabl 2022	20.00	70.00 (375ml)
Tokaji Aszú 6 Puttonyos – Royal Tokaji 2017	22.00	105.00 (500ml)
Vin Santo di San Niccolò - Castellare di Castellina 2017	25.00	87.00 (375ml)
Vin de Constance – Klein Constantia 2020	35.00	165.00 (500ml)

SOMETHING RICH AND NUTTY ...

	<i>75ml</i>
Late Bottled Vintage Port – Graham's 2019	8.00
Pedro Ximenez Sherry – San Emilio – Lustau	9.00
Bual Madeira 10yo – Blandy's (Served from Jeroboam)	11.00
20yo Tawny Port – Graham's (Served from Rehoboam)	13.00
Vintage Port – Warre's 1980	24.00

OR SOMETHING SUMPTUOUS ...

	<i>75ml</i>
Sauternes – Yquem (Declassified) - Bordeaux 2009	35.00
Sauternes - Château d'Yquem - Bordeaux 2008	55.00

COGNAC

	<i>25ml</i>
Rémy Martin VSOP	7.00
Martell Cordon Bleu	15.00
Hennessy XO	17.00
Rémy Martin XO	19.00

ARMAGNAC

	<i>25ml</i>
Baron de Sigognac 10yo	7.00
Darroze 8yo	9.00
Darroze 20yo	13.00

AFTER DINNER COCKTAILS

Please ask your server for a full list of spirits & house cocktails.

Espresso Serenade £15.00

*Stauning Rye Whiskey, Amaro Nonino, Vanilla,
Cacao Bitters, Espresso, Orange Sherbet*

J Sheekey Irish Coffee £17.00

*Redbreast 12yo Irish Whiskey,
Espresso, Sugar, Custard*