

CHEESE & SAVOURIES

Artisan Cheese Selection
seasonal chutney & crackers
£16.50

Welsh Rarebit
£8.75

ICE CREAM & SORBET

Ice Cream
lemon crème fraîche, mint chocolate chip
Amedei dark chocolate
£4.50 per scoop

Honeycomb Ice Cream
with hot chocolate sauce
£11.75

Sorbet
clementine & shiso, rhubarb,
coconut & lime
£4.50 per scoop

DESSERTS

Burnt Basque Cheesecake (to share)
with griotte cherries
£28.00

Mango & Passion Fruit Pavlova £13.75
with coconut and lime sorbet

Bramley Apple Crumble Choux Bun
served with vanilla ice cream £13.25

Rhubarb & Custard Tart £13.50
served with rhubarb sorbet

Miso Amedei Dark Chocolate Mousse
poached pear & sake kasu ice cream £14.25

Winter Citrus Steamed Pudding £13.50
blood orange & lemom crème fraîche ice cream

Seasonal Fruits £13.50
with sorbet

Salted Caramel Truffles £7.00
Available for take-away £5.00

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 ...

	100ml	Bottle	
Passito di Pantelleria - Pellegrino 2024	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)

SOMETHING RICH AND NUTTY ...

	75ml
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 ...

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

COGNAC

	25ml
Rémy Martin VSOP	7.00
Martell Cordon Bleu	15.00
Hennessy XO	17.00
Rémy Martin XO	19.00

ARMAGNAC

	25ml
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