

CHEESE & SAVOURIES

Artisan Cheese Selection
seasonal chutney & crackers
£17.50

Welsh Rarebit
£9.75

ICE CREAM & SORBET

Sorbet
fig, coconut & lime,
raspberry
£5.00 per scoop

Honeycomb Ice Cream
with hot chocolate sauce
£12.75

Ice Cream
lemon crème fraîche, blackberry ripple,
Amedei dark chocolate
£5.00 per scoop

DESSERTS

Vivienne Westwood Mascarpone Panna Cotta
English strawberries compressed in jasmine tea,
basil sorbet & warm Madelines £14.75

Burnt Basque Cheesecake (to share)
with griotte cherries

£28.00

Blackberry & Bramley Apple Crumble Pie
with vanilla ice cream or custard £13.50

Caramelised Brown Butter Cake £12.75
roasted English plums & milk ice cream

Dark Chocolate Mousse, sweet cicely poached
cherries & olive oil ice cream £14.75

Custard Tart £13.75
with fig sorbet

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
Moscato d'Asti - G.D. Vajra 2025		35.00 (375ml)
Brachetto d'Acqui - Contero 2025		45.00 (375ml)
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 - 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

J Sheekey Irish Coffee £17.00

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

Redbreast 12yo Irish Whiskey,
Espresso, Sugar, Custard