CHEESE & SAVOURIES

Artisan Cheese Selection
seasonal chutney & crackers
£17.50

Welsh Rarebit
£9.75

ICE CREAM & SORBET

Sorbet
fig, coconut & lime, blood orange
£5.00 *per scoop*

Honeycomb Ice Cream
with hot chocolate sauce
£12.75

Ice Cream
lemon crème fraîche, Redbreast Whiskey, gingerbread
£5.00 *per scoop*

DESSERTS

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

Lemon Meringue & Blackberry Posset **£13.75**
with vanilla shortbread

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

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

Chocolate & Clementine Sponge (to share) **£28.00**
crème fraîche ice cream

Triple Chocolate Fondant Tart **£15.50**
miso caramel & milk ice cream

Seasonal Fruits **£13.75**
with Sorbet

Vanilla Rice Pudding **£14.50**
mulled spiced poached pears & gingerbread ice cream

Mince Pie Custard Tart
with Redbreast Whiskey ice cream
£14.50
Add a dram of Redbreast 12yo Irish Whiskey £8 (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 ...

	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)*
Vin de Constance – Klein Constantia *2020*	30.00	145.00	*(500ml)*

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 2005*	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