

DESSERT MENU

Black forest pavlova, cherry compôte, chocolate Chantilly, chocolate sauce (D,E,SY,V)	10
Plum & pistachio tart, whipped vanilla cream (D,E,G,N,V)	12
Classic tiramisu (D,E,G,N,S,SY,V)	10
Pear & cinnamon pin wheel, glacé icing, poached pear, vegan vanilla ice cream (G,SY,VG)	10
Sticky honey pudding, honey scotch sauce, honeycomb ice cream (D,E,S,V)	10
Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (C,D,G,N,M)	14
Biscoff Affogato, caramel sauce, café curl (D,E,G,V) Vegan vanilla ice cream available (D)	8

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS,
P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

DESSERT WINES

	50ml	Btl
Vistamar Late Harvest Sauvignon Blanc Liamri, Chile '20	4	24
Domaine Baumard Coteaux du Layon Carte d'Or Loire, France '21	5	30

FORTIFIED WINES

	50ml	Btl
Delaforce LBV Douro, Portugal '18	5.5	75
Delaforce 10yr Fine Tawny Duriense, Portugal '23	7.5	95
Gutierrez Colosia Fino Seco, Sherry Do Jerez, Spain	7.5	