

DESSERT MENU

Treacle tart, vanilla ice cream (D,E,G,V)	10
Ginger & orange sponge, rum & raisin ice cream (D,E,G,S)	10
Dark chocolate torte, honeycomb, orange sorbet (SY,VG)	12
Rhubarb cheesecake, rhubarb compote, vanilla mascarpone (D,G,S)	11
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)	8
Vegan vanilla ice cream available (D)	

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 1Btl

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 1Btl

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	