

# DESSERT MENU

Brown butter chocolate ganache, soft caramel, candied peanuts, chocolate shards (D,P,SY,V)	10
Warm lemon frangipane, lemon curd, raspberries, vanilla ice cream (D,G,N,S,V)	10
Apple, gooseberry & elderflower crumble, vanilla crème anglaise (D,E,G,V) Vegan option available	10
Sticky toffee pudding, toffee & pecan sauce, vanilla ice cream (D,E,N,V)	10
White chocolate & banana mousse cake, banana skin caramel banana crisp (D,E,G,SY)	12
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 (VG)	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 Bil

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 Bil

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	