

DESSERT MENU

Coffee crème caramel, pistachio biscotti (G,N,VG)	10
Strawberry Eton mess, white chocolate crèmeux, poached strawberries (D,E,S,SY)	11
Dark chocolate tart, salted caramel ice cream (D,E,G,SY,V)	12
Warm peach & almond tart, vanilla ice cream (D,E,G,N,V)	12
Basque cheesecake, cherry compote (D,E,G,S)	12
English cheeseboard, millers crackers, fruit, chutney & pickles (C,D,G,N,M,S)	14
Classic affogato (D,E)	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 '23	5	30

FORTIFIED WINES

	50ml	Btl
Delaforce LBV Douro, Portugal '20	5.5	75
Delaforce 10yr Fine Tawny Duriense, Portugal '23	7.5	95
Gutierrez Colosia Fino Seco, Sherry Do Jerez, Spain	7.5	