



DESSERTS

MASCARPONE & COFFEE MILLE FEUILLE Red Currents (D) (G) (E) £8.5

LEMON POSSET Amaretto Crunch (G) (D) (N ALMOND) £7.5

TRIPLE CHOCOLATE BAR Blood Orange, Orange Tuille, Creme Fraiche Sorbet (G) (S) (E) (D) £8.5

FRIED CUSTARD Honeycomb Ice Cream, Crumble (G) (E) (D) £7.5

BRITISH CHEESE Charlton Cheddar - Goodwood Estate, West Sussex,
Colston Bassett Stilton - Nottinghamshire

Served with Oat Biscuits, Chutney, Grapes & Pear Jelly (G) (D) £8.5

ICE CREAM & SORBET Choose from:

Vanilla, Chocolate, Salted Caramel, Raspberry Sorbet or Mango Sorbet (gf) (v) £2 PER SCOOP

PLEASE ASK FOR ALLERGENS IN SPECIFIC ICE CREAMS & SORBET

DESSERT WINE

**DOMAINE DE BEAUMALRIC,
MUSCAT DE BAUMES**

Loire, France

Apricot, peach, orange peel & coconut aromas
followed by layers of exotic fruit flavours
on the palate.

125ML GLASS **£10.5** | BOTTLE **£30**

**LIONS DE SUDUIRAUT
CHÂTEAU DE SUDUIRAUT**

Preignac, France

Honey and nuts with a peach liqueur aroma,
moving to sweet, spicy pineapple notes

125ml Glass **£13.5** | Bottle **£40**

AFTER DINNER COCKTAILS

SMOKED NEGRONI Oak Smoked Gin, Campari, Sweet Vermouth (SD) £12

SALTED CARAMEL ESPRESSO MARTINI Vodka, Kahlua, Caramel Liqueur, Coffee (SD) £8.5

GRASSHOPPER Baileys, Crème de Menthe, Crème de Cacao (D) (SD) £8.5

SMOKED MAPLE OLD FASHIONED Home Smoked Bourbon, Maple Syrup, Orange Bitters (SD) £12

Before ordering, please speak to our staff if you have a food allergy or intolerance. Please speak to a member of staff for more detail. A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT. Please see below our allergen code which represents what allergens are in specific dishes:

Celery (C) Cereals containing gluten (G) Crustacean (CR) Eggs (E) Fish (F) Lupin (L) Dairy (D) Molluscs (MOL)
Mustard (M) Nuts (N) Peanuts (PN) Sesame seeds (SS) Soya (S) Sulphur dioxide (SD)