

DESSERTS

CHOCOLATE PARFAIT 516 kcal Milk chocolate crémeux, morello cherries, Urfa chilli	10
CRÈME BRULEE (v) 383 kcal Vanilla crème brûlée, apricot, raspberry	9
PINEAPPLE (v/vg) 511 kcal Vanilla and all spice poached pineapple, pear and lime compote, banana and passionfruit sorbet	11
STRAWBERRY CHEESECAKE (v) 533 kcal Strawberry & elderflower, maple crumb, vanilla, lime, and mint	11
CHOCOLATE FONDANT (v) 646 kcal Baked chocolate fondant, salt cookie crumb, white peach sorbet	13
LEMON TART (v) 583 kcal Lemon curd tartlet, Italian meringue, yoghurt and raspberry ripple	11
ICE CREAM & SORBET (v/vg) (per scoop) Selection of ice creams (150-220 kcal) and sorbets (120-150 kcal)	4
CHEESE (282-360 kcal) Your choice of one house cheese, pear chutney and crackers <i>Fleur Des Marais Salants, Cornish Yarg, Tomme Aux 7 Fleurs, Baron Bigod, Bleu de Causse</i>	8
CHEESE BOARD (to share) 843 kcal Our selection of five British & French cheeses	20

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VC) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15 % service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.

WINE BY THE GLASS

S W E E T 100ml

MAURY ROUGE, MAS AMIEL 10
Languedoc-Roussillon, France 2020

PINOT GRIS BOTRYTIS, GREYWACKE 13
Marlborough, New Zealand 2018

PASSITO DI PANTELLERIA, 'BUKKURAM' 16
Sole d'Agosto, De Bartoli, Italy 2021

CHÂTEAU MONTEILS, SAUTERNS 17
Bordeaux, France, 2010

ROYAL TOKAJI, Oremus, LATE HARVEST 18
Hungary, 2020

RIESLING, CORDON CUT, MOUNT HORROCKS 20
Clare Valley, Australia 2022

ICEWINE 'GOLD' VIDAL, INNISKILLIN 25
Niagara, Ontario, Canada 2021

F O R T I F I E D 100ml

GRAHAM'S LBV 7
Douro, Portugal 2017

GRAHAM'S SIX GRAPES 9
Douro, Portugal

GRAHAM'S QUINTA DOS MALVEDOS 12
Douro, Portugal 2006

GRAHAM'S 10 YO TAWNY PORT 13
Douro, Portugal

BLANDY'S MALMSEY 10YEARS 14
Madeira, Portugal

DOW'S QUINTA DO BOMFIM 16
Douro, Portugal 2013

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VC) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15 % service charge will be added to your bill. Prices include VAT.

Please note that we are a cashless restaurant and will only accept card payments.