



DESSERTS

WARM APPLE TURNOVER Cinnamon Ice Cream, Compressed Apple (vg) (G) (S) (SD) £8

MILLIONAIRE SLICE Caramel, Gold, Vanilla Ice Cream (v) (D) (G) (E) (SD) (S) £8.5

DOUBLE CHOCOLATE VERRINE Coffee, Fudge (D) (G) (SD) (S) (E) £8

MACERATED BLACKBERRIES Meringue, Clotted Cream, Jus (v) (G) (D) £8

ICE CREAM & SORBET Choose from:

Vanilla, Chocolate, Salted Caramel or Seasonal 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**

**CHÂTEAU LES MIGNETS,
SAUTERNES**

Bordeaux, France

Concentrated, luscious character, intense flavours of caramelized fruits, pear melon & almond.

Rounded and balanced.

125ML GLASS **£13.5** | BOTTLE **£45**

AFTER DINNER COCKTAILS

SMOKED NEGRONI Gin, Campari, Sweet Vermouth (SD) £10

ESPRESSO RUMTINI Vanilla, Kahlua, Deadman's Fingers Coffee Rum (SD) £8.5

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

SMOKED MAPLE OLD FASHIONED 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)