

DESSERTS

Crème Brûlée (V, GFOA) £8

Shortbread, berries, icing sugar

Black Forest Sundae (V, GF) £10

Vanilla ice cream, chocolate sauce, pitted cherries, hazelnuts, caramel, brownie

Mini Chocolate Truffles (GF, V) £4.95

With liquid salted caramel centre

Selection of Cheeses (V, GFOA) £13.95

Ricotta al forno, Pecorino fantasia, Taleggio dop, grapes, celery, chutney, charcoal crackers

Selection of Ice Cream (V, GF) & Sorbets (VG, V, GF) £6

Choose 2 scoops: Vanilla | Chocolate | Strawberry | Mango Sorbet | Lemon sorbet

Mango Charlotte (V) £9.5

Mango purée, meringue, freeze dried raspberries

Chocolate Nougat Secret (V) £11.5

Coffee ice cream, honeycomb pieces, pistachio crumb

Chocolate Brownie (GF, V, VG) £8.5

Caramel popcorn, vegan vanilla ice cream

Strawberry & Prosecco Torte (V) £9

Freeze-dried raspberries, meringue, berries compôte

Summer Strawberries (V, GF, VGOA) £7.5

Choice of pouring cream or vanilla ice cream

CREAM TEA

11:00 - 18:00

Cream Tea (V) £9.95

Freshly homemade scones,
served with clotted cream, strawberry jam

*Includes a choice of tea infusions
or coffees*

Champagne Cream Tea (V) £19.95

Freshly homemade scones,
served with clotted cream, strawberry jam

*Includes a glass of champagne and
choice of tea infusions or coffees*

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (GFOA) - Gluten Free available please ask (VGOA) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill.

HOT DRINKS

Cappuccino	£3.95	Macchiato	£2.95	Green Tea	£3.95
Latte	£3.95	Double Macchiato.	£3.95	Chamomile Tea.	£3.95
Americano	£3.95	English Breakfast Tea	£3.95	Fresh Mint Tea	£4.25
Espresso	£2.90	Earl Grey Tea	£3.95	Hot Chocolate	£4.25
Double Espresso	£3.95	Peppermint Tea	£3.95		

SWEET & PORT

G.D. Vajra, Moscato d'Asti (VG) (O) Piemonte, Italy	125ml	£9.5	750ml Bottle	£40
Unfiltered Late Bottled Vintage Port Sandeman (VG) Douro, Portugal	125ml	£11.5	750ml Bottle	£60
Château Delmond, Sauternes (V) (VG) Bordeaux, France	125ml	£18.5	375ml Bottle	£40

BRANDY | COGNAC | ARMAGNAC

Courvoisier VS	25ml	£7	50ml	£12	Baron de Sigognac:				
Courvoisier XO	25ml	£17	50ml	£30	Armagnac 10 YO	25ml	£8	50ml	£12
The Macallan 15 YO	25ml	£16	50ml	£29	Armagnac 20 YO	25ml	£15	50ml	£24

LIQUEURS

Disaronno Amaretto	25ml	£4.5	50ml	£8	Grand Marnier	25ml	£4.5	50ml	£8
Baileys	25ml	£4.5	50ml	£8	Kahlúa	25ml	£4.5	50ml	£8
Chambord	25ml	£4.5	50ml	£8	RAKI	25ml	£4.5	50ml	£8
St Germain	25ml	£4.5	50ml	£8	Sambuca White	25ml	£4.5	50ml	£8
Cointreau	25ml	£4.5	50ml	£8	Limoncello	25ml	£4.5	50ml	£8

AFTER DINNER COCKTAILS

Perla £10 Raki, Amaro Montenegro, Chartreuse	Jungle Bird £11 Dark Rum, Pineapple Juice, Campari, Sugar Syrup
Lady Bridgerton £13 Vodka, Chambord, Peach Schnapps, Lime, Lychee	Espresso Martini £12 Espresso, Kahlúa, Vodka

LIQUEUR COFFEES

Single £9 | Double £13

Jameson | Baileys | Tia Maria | Courvoisier | Contrieau

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