

DESSERTS

Salt caramel tart, passionfruit and banana sorbet, caramelized banana £12

Muscat de Beaumes-de-Venise, Domaine de Coyeux, Rhône Valley, France 2012 £12

Clockspire brulee, granny smith apple, hob nob crumb, cider sorbet £12

Château Septy, Monbazillac, France 2017 £7

Single origin 'Nica brown' chocolate ganache, toasted wild rice,
orange sorbet, chocolate shards £14

Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy 2017 £13

Selection of 2 or 4 kinds of British cheese, chutney,
grapes, biscuits £13 or £18

Fonseca 10 Years Old Tawny, Douro, Portugal £8

New Forest strawberries, goats curd mousse, balsamic,
elderflower honey, shortbread £11

Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England £7

Rhubarb and custard pavlova £12

Somerset Pomona, Somerset, England £6

Tea or coffee & sweet treats £4.50

Liqueur Coffee £12

Irish, English, Italian, French

AFTER DINNER DRINKS

TOFFEE MARTINI £13

Somerset Vodka, Crème de Café, Toffee & Double Cream

TIME FOR CHOCOLATE £14

Cherry Infused Somerset Vodka, Crème de Cacao, Chocolate Liqueur & Double Cream

VIEUX CARRE £16

Bulleit Rye, Maxime Trijol VS, Benedictine, Antica Formula, Peychaud's & Angostura Bitters



*Please let us know if you have any dietary requirements or intolerance.
A discretionary service charge of 10% will be added to your final bill.*