

DESSERTS

White chocolate mousse, Gariguettes strawberries, meringue shards,
sorrel sorbet £15

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

Nica brown chocolate ganache, pistachio cremeux, crystalised chocolate,
roasted vanilla ice cream £14

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

Crème brûlée custard tart, poached pear, caramelised white chocolate,
pear sorbet £13

Monbazillac, Château Septy, France 2018 £7

Clotted cream cheesecake, forced rhubarb, crystalized ginger,
rhubarb sorbet £14

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

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

Fonseca 10 Years Old Tawny, Douro, Portugal £8

Tea or coffee & sweet treats £5.50

Liqueur Coffee £12

Irish, English, Italian, French

AFTER DINNER DRINKS

TOFFEE MARTINI £13

Somerset Vodka, Crème de Café, Toffee & Double Cream

ESPRESSO MARTINI £15

Somerset Vodka Crème de Café, Gingerbread Syrup, Espresso

SAZERAC £15

Maxim Trijol VS Cognac, Bulleit Rye Whiskey, Peychaud Bitter, La Fee Absinthe



Please be aware that we use a selection of pasteurized and unpasteurized cheese

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.