

DESSERTS

Wholewheat puff pastry, roast white chocolate cremeaux, toasted meringue,
pickled blackberry £14

Monbazillac, Chateau Septy, 2017 France £7

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

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

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

Verduzzo Friulano, Conte D'Attimis-Maniago, Friuli Giulia, Italy £9

Set yoghurt, hob nob, cream cheese mousse, sea buckthorn sorbet £14

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

Rhubarb and custard pavlova £12

Somerset Pomona, Somerset £6

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

Fonseca 10 Years Old Tawny, Douro, Portugal 50cl

Tea or coffee & sweet treats

£4.50

Liqueur Coffee £12

Irish, Brandy, Italian, French

AFTER DINNER DRINKS

TIRAMISU MARTINI £13

Amaretto, Espresso, Crème de cacao, Syrup

TOFFEE MARTINI £13

Somerset Milk Vodka, Toffee, Coffee liqueur, Cream

OLD FASHIONED £17

Woodford Reserved, Demerara, Angostura Bitter



*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.*