



Wonder-filled sweet treats, using the best seasonal and local ingredients

MASCARPONE CRÈME BRÛLÉE (NGCI)

sour cherry sorbet | 2

CHOCOLATE CHOUX

chocolate cremeux, poached blackberries | 2

GOOSEBERRY FOOL

gooseberry ice cream, oat crumble | 2

ETON MESS

whipped Anglaise, meringue and summer berries | 2

RASPBERRY TRIFLE

pistachio, white chocolate | 2

ICE CREAMS AND SORBETS (NGCI)

3 per scoop

SELECTION OF BRITISH CHEESES

walnut and raisin bread, chutney (can be NGCI, please request) | 4

TUACA TRUFFLES

Valrhona chocolate truffles finished with Tuaca | 4

S W E E T

A discretionary 12.5% service charge will be added to your bill | (NGCI) No Gluten Containing Ingredients
(PB) Plant Based (V) Vegetarian. Food & drink prepared in our kitchen may contain one of the 14 allergens.
If you have a food allergy, please let a member of the team know.