



Desserts

CLASSIC CRÈME BRULÉE 8.5

CARAMELISED YUZU TART *lemon sorbet, candied lemon* 9

CHOCOLATE & VANILLA CHEESECAKE *white chocolate sauce, mixed berry compote* 9

PJ's SUMMER TRIFLE *Kentish strawberries, jelly, custard and Chantilly cream* 9

STICKY TOFFEE PUDDING *Cornish clotted cream* 9

BELGIAN CHOCOLATE TRUFFLE CAKE *pb raspberry coulis, salted caramel ice cream* 8

ESPRESSO AFFOGATO *vanilla ice cream, amaretti biscuits, chocolate sauce, espresso coffee* 9

SELECTION OF ICE CREAMS & SORBETS *One scoop* 3.5 | *Three scoops* 9

SELECTION OF BRITISH CHEESES *Yorkshire Brie, Buffalo Inglewhite, Cropwell Bishop Stilton, quince jelly, celery, grapes and crackers* 15

LIQUID DESSERTS

TIRAMISU MARTINI 12

Bacardi spiced, Kahlua and caramel, espresso, cream

LEMON CHEESECAKE 12

Eristoff vodka, limoncello, lemon juice, cream

ESPRESSO MARTINI 13

Ketel One vodka, Kalhua coffee liqueur, espresso shot, shaken and strained into a chilled glass

AFTER EIGHT 12

Baileys liqueur, crème de cacao and crème de menthe, chocolate rimmed glass

(pb) Indicates plant-based (vegan) option

An optional service charge of 13.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.