

Dessert

Tonka Bean Panna Cotta - £11.95

passion fruit coulis, honeycomb (GF & VE)
Sauternes, France

Biscoff Lava Cake - £12.95

latte ice cream (V)

Pedro Ximenez, Spain

(Please allow some extra cooking time as we prepare the fondant fresh to order)

Poached Pear - £11.95

cream cheese chantilly, raspberry sorbet (V & GF)

Late Harvest Viognier, Chile

Apple Tart - £11.95

Salted caramel custard, cinnamon ice cream (V)

Elysium Muscat, California

Rosemary Sugar Churros- £11.95

Pineapple sauce, orange segments, guava ice cream (V)

Late Harvest Garnacha, Spain

Chocolate Pot de Creme - £11.95

brulee apricot, amaretti biscuit (V, can be GF)

Courvoisier VS, France

Chocolate Almond Pave - £11.95

banoffee ice cream, rum and raisin (GF & VE)

Pedro Ximenez, Spain

Dessert Liqueurs, Digestives & Whiskey

50ml unless stated otherwise

Jameson	8.95	Courvoisier	8.95
Glenfiddich	11.5	Pedro Ximenez	7.25
Glenkinchie	12.5	Elysium	7.95
Laphroaig 10	12.5		
Lagavulin 16	15.95	Baileys	7.25
Woodford Reserve	12	Grahams Reserve Tawny Port	9.25 (75ml)
Macallan 12 Double Cask	16		
		90ml	Bottle
	Sauternes	10.5	39
	Late harvest Garnatxa	11.75	44
	Late harvest Viognier	9.5	44

Dessert Cocktails - 13.5

Dulce de Tequila - Tequila, Cognac, Cointreau, lime juice & agave syrup

Banoffee Pie Martini - Caramelised Banana Liqueur, Butterscotch Schnapps, Caramel, Baileys, Cream & Milk

Espresso Martini - Woodfire roasted espresso, Vanilla Liqueur and Illy Coffee liqueur

After Eight - White Chocolate Liqueur, Creme de Menthe, Cream & Milk

Hazelnut Liqueur Coffee - Frangelico hazelnut liqueur, espresso, cream, hazelnut syrup

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to a manager if you require further information about allergens and ingredients. *Please note that paired wine are additional options

We add a 13.5% discretionary gratuity, 100% of which goes to our team. If you would like this changed or removed please let us know.