

DESSERTS

LEMON TART v GF Summer berries, raspberry purée, crushed meringue, chantilly cream	8.5
BASQUE CHEESECAKE v GF raspberry, winter berry compote	9
SPICED PEAR CRUMBLE Ve GF almond and oat crumbled topping, vanilla ice cream	8
STICKY TOFFEE PUDDING v Salted toffee sauce, brandy snap, vanilla ice cream	8
AFFOGATO v VeA GFA Shortbread, espresso, vanilla ice cream	7
ICE CREAM (3) v VeA GF Chocolate, strawberry, vanilla, honeycomb, lemon sorbet, blackberry sorbet	7

DESSERT COCKTAILS

WHITE RUSSIAN 10 Vodka, coffee liqueur, milk, chocolate	SLOE COMFORT 10.5 Cognac, sloe gin, blackberry, white chocolate, oat milk, cinnamon, egg
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V Denotes vegetarian dishes Ve Denotes vegan dishes GF Denotes gluten free dishes VA Denotes vegetarian available
VeA Denotes vegan available GFA Denotes gluten free available

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.