



PUDDING

Dark chocolate delice £10 (v)
Boozy cherries, malt ice cream

Vanilla panna cotta £10 (gf)
Blackberry, buckwheat, pine

Pecan pie 'Old fashioned' £10 (v)
Toasted marshmallow ice cream, bourbon, orange

Spiced rum sticky toffee pudding £10 (v)
Caramel sauce, Devonshire clotted cream ice cream

Seasonal sorbet of the day £7

British Isles cheese
A fine selection of cheese accompanied by a seasonal chutney, celery, crackers
3 for £14 / 5 for £18

DESSERT WINE - PORT - SHERRY

Manzilla Papirusa (dry sherry) £6
Château Roumieu, Sauternes, France £8.5
Château Val Joanis Sweet IGP Méditerranée £7
Muscat de Rivesaltes, Vin Doux Naturel, France £7
Bin Tokaji Late Harvest, Hungary £8
Dixon's Double Diamond 10 Year Old Tawny £8.5

COFFEE AND SOMETHING SWEET

Americano £5	Double Espresso £5
Flat white £5	Hot chocolate £5
Cappuccino £5	Liquor coffee £12
Espresso £4	Espresso Martini £12

Vegetarian (v) Vegan (vg) Gluten Free (gf)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team