



P U D D I N G

Dark chocolate delice £10
Blackberry, malt ice cream

Chamomile panna cotta £10
Clementine, ginger crumble

Rhubarb & custard choux £10
Pistachio

Spiced rum sticky toffee pudding £10
Caramel sauce, vanilla ice cream

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

D E S S E R T W I N E - P O R T - S H E R R Y

Muscat de Beaumes-de-Venise, Vin Dux Naturel, Rhone, France, 2015 £8.5

Pedro Ximenez, Lustau, Sherry, Jerez, NV, Spain £9

Quinta De la Rosa, LBV Port, 2014 £9

C O F F E E

Americano £4	Double Espresso £4
Flat white £4	Hot chocolate £4
Cappuccino £4	Liquor coffee £10
Espresso £3	Espresso Martini £11

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