

PUDDING

Milk -honey - bee pollen - lemon thyme 12

Panna cotta - strawberries - champagne - peppercorn 12 (gf)

Dark chocolate - mint - nib cocoa 12 (gf)

Sticky toffee pudding - clotted cream ice cream - toffee 12

Seasonal sorbet 8

British Isles cheese 3 for 16 / 5 for 24

DESSERT WINE - PORT - SHERRY

Château Roumieu - Sauternes - France 10

Muscat de Rivesaltes - Vin Doux Naturel - France 7.50

Bin Tokaji Late Harvest - Hungary 8.50

Dixon's Double Diamond 10 Year Old Tawny 9

COFFEE AND SOMETHING SWEET

Americano 5

Flat white 5

Cappuccino 5

Espresso 4

Double Espresso 5

Hot chocolate 5

Liquor coffee 12

Espresso Martini 13

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) 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

