



## P U D D I N G

Dark chocolate delice £10  
Boozy cherries, malt ice cream

BBQ pineapple and coconut £10  
Pineapple over embers, maple, coconut Panna Cotta

Strawberries, white chocolate and champagne £10 (gf)  
British strawberries, champagne and elderflower jelly, white chocolate mousse

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 AND SOMETHING SWEET

Americano £4	Double Espresso £4
Flat white £4	Hot chocolate £4
Cappuccino £4	Liquor coffee £12
Espresso £3	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