

Garden House Tiramisu 13

Dudding

Cantuccini biscotti

Williams Pear & Almond Tart 14

Cinnamon espuma | toasted almonds

Sticky Toffee Pudding 13

Toffee sauce | fior de latte ice cream

White Chocolate & Yoghurt Panna Cotta 14

Greengage purée | hazelnut | plum sorbet

Classic Apple Tarte Tatin to share 24

Calvados | vanilla bean ice cream

Affogato 10

Double espresso | vanilla bean ice cream

Union Gelato & Sorbets (3 per serving) 9

A daily selection

Cheese Selection 16

Chutney | seeded crackers

Please speak with our sommelier for all wine pairings to accompany your dessert.

Every care is taken to avoid any cross contamination from allergens during preparation. We do, however, work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fyrers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars.