

DESSERT MENU *with* WINE PAIRINGS



Warm pistachio cake (V) dark chocolate sorbet, cherry compote, pistachio praline	£14
<i>Paired with</i> <i>Tokaji "Late Harvest", Royal Tokaji - Tokaj, Hungary</i>	100ml £18
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Vanilla parfait (NGCI) rhubarb jelly, rhubarb ice cream	£12
<i>Paired with</i> <i>Banyuls "Rimage Close de Paulilles" - France</i>	100ml £20
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Coconut delice (NGCI*) passion fruit compote, mango and lime sorbet	£14
<i>Paired with</i> <i>Petit Guiraud - Sauternes - Bordeaux, France</i>	100ml £17.50
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Dark chocolate and rum mousse (NGCI*) (V) toasted granola, caramelised banana	£14
<i>Paired with</i> <i>Muscat "Campbells" - Rutherglen - Victoria, Australia</i>	100ml £15.50
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Tarte au citron (NGCI*) (V) preserved lemon curd, toasted vanilla ice cream	£14
<i>Paired with</i> <i>Limoncello, Luxardo - Sorrento, Italy</i>	100ml £9
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Wookey Hole cave aged cheddar (V) apple and walnut cake, spiced plum chutney	£14
<i>Paired with</i> <i>Warre's Otima 10 Year Old Tawny - Douro, Portugal</i>	100ml £13.50

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available