

PUDDINGS

BLACKCURRENT SOUFLEE	£10
MASCARPONE ICE CREAM, CRUMBLE (ALLOW 20 MINUTES)	
CREME FRAICHE CAKE	£9
HONEY & YOGURT SORBET, HONEYCOMB, HONEY VINEGAR GEL	
TRIO OF ICE CREAM	£7
CHOOSE FROM CHEF'S SELECTION	
RHUBARB & CUSTARD CHOUX	£9
WHITE CHOCOLATE CREMIEUX, RHUBARB COMPOTE, WARM CUSTARD	
THREE CHEESES	£9.5
CHEFS SEASONAL SELECTION, CRACKERS, CHUTNEY	
FIVE CHEESES	£14.5
CHEFS SEASONAL SELECTION, CRACKERS, CHUTNEY	

TO FINISH

ESPRESSO MARTINI £12.75
KHALUA, FRESH ESPRESSO, 178 VODKA

NEGRONI £10.75
DRY GIN, CAMPARI, SWEET VERMOUTH

TIPPLES
BAILEYS, TIA MARIA, HENESSEY

MALT WHISKEY SELECTION

HOT DRINKS

LOOSE LEAF TEA SELECTION
BREAKFAST, EARL GRAY, PEPPERMINT,
CHAMOMILE, GREEN

NESPRESSO COFFEE
CAPPUCCINO, FLAT WHITE, LATTE,
AMERICANO, ESPRESSO

ASK THE TEAM FOR FULL MENU

WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT. A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW.