

If you have any dietary requirements

please inform a member of staff when

ordering. We try and source as much produce as possible from the local area.

A discretionary 10% service charge will be applied to your bill.

V - Vegetarian

VG - Vegan

VG* - Vegan Option Available

NGCI - Non Gluten Containing Ingredients

NGCI* - Non Gluten Containing Ingredients Option Available

DF - Dairy Free

DF* - Dairy Free Option Available

SOMETHING SWEET

EARL GREY ICE CREAM SANDWICH pears, raisins & sauternes syrup Best paired with Petit Guiraud	£12
APPLE FRANGIPANE apple sorbet, apple brandy custard Best paired with Late Harvest Tokaji	£11
CHOCOLATE DELICE (V NGCI*) biscoff, popcorn, salted caramel Best paired with Fortified Shiraz	£12
RHUBARB & CUSTARD gingerbread ice cream Best paired with Rhubarb Roulade Cocktail	£12
A SELECTION OF WESTCOUNTRY CHEESES (V NGCI*) artisan crackers, grapes, celery, pickled walnut (Additional £5 supplement for dinner inclusive guests) Best paired with Taylor 10 Year old Tawny	£16

COFFEE HIT

IRISH COFFEE	£7.50
BAILEYS COFFEE	£7.50