

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

CLUB TROPICANA KNICKERBOCKER GLORY (NGCI) exotic fruits, Malibu Best paired with Vin de Hel Muscat	£13
ARCTIC ROLL (V) milk chocolate parfait, pistachio, preserved cherry Best paired with Fortified Shiraz	£13
FISTRAL RUM BABA (V) stewed vanilla plums, hazelnut ice cream Best paired with a Hazelnut Martini	£13
CARROT CAKE (v) cheesecake ice cream, sea buckthorn, candied walnuts Best paired with Petit Guirard	£13
TIRAMISU AFFOGATO (NGCI, V) whipped Baileys sweet cheese, espresso ice cream, Tia Maria	£13
VEGAN CHOCOLATE BROWNIE (NGCI, DF, V, VG) vanilla ice cream Best paired with Fortified Shiraz	£11
A SELECTION OF WESTCOUNTRY CHEESES (V, NGCI*) saffron bun, grapes, celery, pickled walnut (Additional £3 supplement for dinner inclusive guests) Best paired with Taylor's LBV Port	£17

COFFEE HIT

IRISH COFFEE	£7.50
BAILEYS COFFEE	£7.50