

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, V) exotic fruits, Malibu Best paired with <i>Vin de Hel Muscat</i>	£13
ARCTIC ROLL (V) rhubarb, custard ice cream, white chocolate ganache Best paired with <i>Fortified Shiraz</i>	£13
SALTED CARAMEL DARK CHOCOLATE TART (V) banana, honeycomb Best paired with <i>Petit Guirard</i>	£13
CARROT CAKE (V) cheesecake ice cream, sea buckthorn, candied walnuts Best paired with <i>Petit Guirard</i>	£13
TIRAMISU AFFOGATO (V) whipped Baileys sweet cheese, espresso ice cream, Tia Maria	£13
VEGAN CHOCOLATE BROWNIE (NGCI, DF, V, VG) vanilla ice cream Best paired with <i>Fortified Shiraz</i>	£11
VEGAN BILLIONAIRES SHORTBREAD (NGCI, DF, V, VG) salted caramel ice cream Best paired with <i>Petit Guirard</i>	£11
CHEESE BOARD (V) Cornish blue cheese, 36-month Davidstow cheddar, apple chutney saffron bun (Additional £3 supplement for dinner inclusive guests) Best paired with <i>Taylor's LBV Port</i>	£17

COFFEE HIT

IRISH COFFEE	£7.50
BAILEYS COFFEE	£7.50