

— PUDDINGS & CHEESE —

Madagascan Vanilla Cheesecake £9

Hedgegrow compote, blackcurrant sorbet [G,E,M]

Sauternes, Château Suduiraut Bordeaux, France 37.5cl £11

Warm Chocolate & Salted Caramel Fondant £9

Clotted cream ice-cream [G,E,M,So]

Espresso Martini £13

Sticky Toffee Pudding 🍷 £9

Butterscotch sauce, vanilla ice-cream [So,SD,N]

Muscat de Beaumes de Venise Solera, Domaine de Coyeux Rhône, France £8

Hazelnut Bombolini £6

Warm, heavenly Nutella filled doughnuts [E,M,N,SD,G,So]

Black Muscat, Elysium, Quady California, USA, 37.5cl £9

Treacle Tart £9

Salted caramel ice cream [G,N,E,So,M]

Vin Santo del Chianti, Bonacchi Tuscany, Italy 50cl £9.5

A selection of Ice-Cream & Sorbet 🍷 £3

Vanilla, salted caramel, raspberry ripple, clotted cream [M,E]

per scoop

Lemon, cassis, blood orange, strawberry [SD]

Classic Champagne Cocktail £20

Affogato £6

[M,G,SD,E,So]

Cheese

Cornish Yarg / Baron Bigod / Brighton Blue £14

Chutney & house crackers [E,M,SD,G]

10 Year Old Tawny Port, Taylors Douro, Portugal £8

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain allergens. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.

Vegan 🌱 ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc,

M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide