

PUDDINGS & CHEESE

Madagascan Vanilla Cheesecake Hedgegrow compote, blackcurrant sorbet [G,E,M] <i>Sauternes, Château Suduiraut Bordeaux, France 37.5cl</i> £11	£9
Chocolate Mousse, Served Tableside Accompanied by a selection of toppings and sauces [G,E,M,P,Nu,So] <i>Espresso Martini</i> £13	£9
Plant Based Sticky Toffee Pudding 🌱 Butterscotch sauce, vanilla ice cream [So,SD,N] <i>Muscat de Beaumes de Venise Solera, Domaine de Coyeux Rhône, France</i> £8	£9
Hazelnut Bombolini Warm, heavenly Nutella filled doughnuts [E,M,N,SD,G,So] <i>Black Muscat, Elysium, Quady California, USA, 37.5cl</i> £9	£6

Lemon Posset with Spring Fruit Garnish A fresh set cream with citrus, seasonal fruit [M,SD] <i>Sauternes, Castelnau de Suduiraut, Château Suduiraut, Bordeaux, France 2023</i> £11	£9
All the proceeds from the pudding will be donated to Swings & Smiles. Supporting a local charity who create joyful, inclusive spaces for children with disabilities and their families.	



Aselection of Ice Cream & Sorbet 🌱 Vanilla, salted caramel, raspberry ripple, clotted cream [M,E] Lemon, cassis, blood orange, strawberry [SD] <i>Classic Champagne Cocktail</i> £20	£3 per scoop
Affogato [M,G,SD,E,So]	£6

Cheese

Cornish Yarg / Baron Bigod / Brighton Blue Chutney & house crackers [E,M,SD,G] <i>10 Year Old Tawny Port, Taylors Douro, Portugal</i> £8	£14
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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