

— PUDDINGS & CHEESE —

Crème Brûlée Cheesecake 9
 raspberry & lime pearls, strawberry Sorbet [E,M,SD,G]
Sauternes, Château Suduiraut Bordeaux, France 37.5cl 11

Warm Chocolate & Salted Caramel Fondant 9
 clotted cream ice-cream [E,G,M,So]
Espresso Martini 13

Raspberry & Hibiscus Pavlova 9
 yoghurt chantilly & raspberries [E,M,SD]
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]
Black Muscat, Elysium, Quady California, USA, 37.5cl 9

Gooseberry Trifle 9
 duck egg custard, gooseberry compote, vanilla sponge, honeycomb [G,E,M,SD]
Vin Santo del Chianti, Bonacchi Tuscany, Italy 50cl 9

When you order our delicious Gooseberry Trifle, all the proceeds from the pudding will be donated to Jamie's Farm, supporting local children.

Affogato 6
 [M,G,SD,E,So]

A selection of Ice-Cream & Sorbet 3
 vanilla, salted caramel, raspberry ripple [M,E] per scoop
 lemon, cassis, blood orange [SD]
Classic Champagne Cocktail 20

Cheese

Cheeses 14
 Cornish Yarg / Baron Bigod / Brighton Blue
 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. (ve) 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

