

Puddings

“Life is short, *eat dessert first*”



ANON

Vanilla Panna Cotta £9

Tonka bean, seasonal fruits (E,M,SD)

Vin Santo del Chianti, Bonacchi, Tuscany, Italy 2019 (SD) £9.5

Chocolate & Hazelnut Mousse £9

Sea salt, orange 🌿 (N,M)

Muscat de Beaumes de Venise Solera,

Domaine de Coyeux, Rhône, France NV (SD) £8

“Rice” Pudding £9

English Raspberries, strained yoghurt,
vanilla barley, garden botanicals (G,M)

Classic Champagne Cocktail (SD) £20

Yorkshire Rhubarb & Custard £9

Baked custard tart, poached rhubarb (G,E,M)

Sauternes, Castelnau de Suduiraut,

Château Suduiraut, Bordeaux,

France 2023 (SD) £11

A selection of Ice-Cream & Sorbet

ICE-CREAM

Vanilla, chocolate, salted caramel (M,E)

SORBET

Lemon, raspberry, strawberry (SD)

£3 per scoop

Lemon Posset with Spring Fruit Garnish £9

A fresh set cream with citrus, seasonal fruit (M)

Sauternes, Castelnau de Suduiraut, Château Suduiraut, Bordeaux, France 2023 £11

All the proceeds from the pudding will be donated to Jamie's Farm, supporting local children.



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