

DESSERTS

Tiramisu **VE N 7**

flavoured with coffee liqueur & mocha cream
try this with a glass of Dow's Fine Tawny Port 4.5

Prune & Apple Crumble **VE GF N 7**

Armagnac crème anglaise
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Chocolate Snowball **VE GF 8**

dark chocolate shell filled with chocolate mousse & griottines,
served with Chantilly cream & dark chocolate sauce
try this with a glass of Banyuls Rimage, Clos des Paulilles 4

Mille-Feuille **VE N 7.5**

filled with praline crème pâtissière
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Cranberry & Vanilla Cheesecake **VE GF N 7.5**

spiced cranberry & orange compote
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Peanut Butter Brownie **VE N 6.5**

with vanilla ice-cream & chocolate sauce
try this with Dow's Fine Tawny Port 4.5

Ice Cream & Sorbets **VE 6** (two scoops)

Dessert Trio **N 15**

cranberry & vanilla cheesecake; prune & apple crumble; peanut butter

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

*Some of our dishes can be made without nuts or gluten, please ask your server before ordering.
Allergen information is available upon request, please inform your server before ordering. We
do not operate an allergen-free kitchen, all our dishes are subject to cross contamination.
A discretionary service charge of 12.5% will be added to your bill. Service charge is divided
across the entire restaurant team.*