

DESSERTS

Tiramisu 7 **VE N**

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

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

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

Chocolate Dome 8 **VE GF**

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

Sticky Toffee Pudding 7.5 **N**

with salted caramel ice-cream
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Baileys Cheesecake 7.5 **GF**

with chocolate sauce
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Peanut Butter Brownie 6.5 **VE N**

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

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

Dessert Trio 15 **N**

Baileys cheesecake; prune & apple crumble; peanut butter brownie

Sample menu - Subject to change & availability

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. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.