

DESSERTS

Tiramisu 7 **VE N**

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

Mango Cheesecake 7.5 **VE GF N**

with passionfruit coulis
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Strawberry Eton Mess 6.5 **VE GF**

British strawberries, meringue, Chantilly cream
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Chocolate Tart 8

with kumquat compote
try this with a glass of Banyuls Rimage, Clos des Paulilles 4

Summer Pudding 7

with clotted cream
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 **VE N**

mango cheesecake; tiramisu; 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.