

Desserts

Chocolate and Orange 7 VE GF N

dark chocolate mousse served on orange frangipane,
served with spiced orange sauce

Cinnamon Apple Mille Feuille 8 VE N

served with caramel sauce and hazelnut praline

Baileys Cheesecake 8 GF

with dark chocolate sauce

Honey & Thyme Pudding 7

caramel sauce and honeycomb ice cream

Tiramisu 7 VE

served with mocha cream

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Please advise 72 hours in advance if you have special dietary requirements. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details 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 shared amongst all staff.

Aperitifs & Digestifs

Amaretto Disaronno 28% 7.5

Kahlua 16% 7.5

Cointreau 40% 7.5

Frangelico 20% 7.5

Campari 25% 7.5

Martini Rosso 15% 7.5

Aperol 11% 7.5

Fortified

Sandeman Unfiltered Late Bottled Vintage Port 19.5% 5

Janneau Grand Armagnac 40% 9.5

Cognac Courvoisier V.S 40% 9

Tea & Coffee

De-caf, oat, soya & almond milk available

Espresso		Americano	2.5
single	2.2	Flat white	3
double	2.5	Latte	3
Macchiato		Cappuccino	3
single	2.2	Mocha	3
double	2.5	Hot Chocolate	3.5

Tea selection - Pot 3

*Fresh mint / everyday brew / darjeeling earl grey / green /
peppermint / lemongrass & ginger / camomile*