

## Desserts

### Chocolate and Orange 7 VE GF N

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

### Lemon Tartlet 7

with berry compote and lemon sorbet

### Baileys Cheesecake 8 GF

with dark chocolate sauce

### Sticky Toffee Pudding 7 VE N

honeycomb ice cream and caramel sauce

### Tiramisu 7 VE

served with Tia Maria 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

Tia Maria 20% 7.5

Frangelico 20% 7.5

Aperol 11% 7.5

## 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

English Breakfast, Earl Grey, Green, Red Berry,  
Peppermint, Fresh Mint, Fresh Lemon & Ginger

## Fortified

Sandeman Unfiltered Late Bottled Vintage Port 19.5% 5

## Dessert Wine

Gewurztraminer Late Harvest, Montes, Curico Valle, Chile 2019 12.5% 4.5  
375ml bottle 33

all our straws are bio-degradable | all our drinks are vegan

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across the entire restaurant team.