



Dessert Plates

Why not enjoy a Glass of...

Chateau Septy, Montbazillac, 2016 - 7.5

Joostenberg, Late Harvest Chenin Blanc 2021 - 8.5

Dark Chocolate Espuma,
crispy feuilles de brick, passionfruit curd,
hazelnut & cocoa nib granola (ve)(n) - 8.5

Whipped Blood Orange Cheesecake,
brown butter crumb, blood orange sorbet,
stem ginger poached rhubarb (v)(gf) - 9.9

Horlicks Cremeux,
dolce chantilly, toasted hazelnuts,
vanilla ice cream, puffed malt (n) - 9.5

Sticky Toffee Pudding,
toasted almond ice cream,
almond praline (v)(n) - 8.5

Artisan Cheeseboard,
date cake, cherry cômposite,
pickled grapes, house crackers (n) - 11.5

Selection of Ice Creams & Sorbets
vanilla, milk or moscovado ice cream,
chocolate, banana & lime, or blood orange sorbet
(per scoop) - 1.5

*If you have any allergies or intolerances, please consult with a
member of the team before placing your order*
(gf) – Gluten free, (v) – Vegetarian, (ve) – Vegan, (n) – Contains
Nuts, A discretionary service charge of 12.5% is added to all tables