

Desserts

Apricot, kirsch & almond tart, clotted cream £7.95 (V) 🌿

Mascarpone crème brûlée, raspberry sorbet £7.95 (V)

Pavlova with seasonal berries £7.95 (V) 🌿

Sticky toffee pudding, vanilla ice cream £7.95 (V)

Drunken pineapple, rum syrup, coconut sorbet £7.95 (VG) 🌿

Chocolate fondant, vanilla ice cream £7.95 (V)

Baked New York cheesecake, macerated strawberries, basil £7.95 (V)

Cheese

Quicke's Vintage Cheddar | Colston Bassett Stilton (V) | Tunworth £10.50
Water biscuits, pear & apple chutney, red grapes, walnuts

Our sommelier recommends Port Krohn Colheita as the perfect pairing (£5.75)

Petit Four

Chocolate coated honeycomb £4.25 (V) 🌿

Ice Cream & Sorbet

*All ice creams are served with a chocolate
& hazelnut wafer biscuit*
£6.25 (V)

Vanilla | Chocolate | Pistachio

Blackberry ripple | Malteser

Mango & vanilla iced yoghurt

Coconut sorbet (VG)

Raspberry sorbet, fresh berries,
hazelnut brittle £7.95 (VG)

Dessert Cocktails

Chocolate & Honeycomb Old Fashioned £9.65
*Woodford Reserve Bourbon sweetened with
honeycomb syrup & stirred with aromatic
chocolate bitters*

Espresso Martini £9.00
*Stolichnaya vanilla vodka & Fair organic
coffee liqueur with fresh espresso*

Boulevardier 2.0 £8.95
*Maker's Mark Bourbon with Campari, Carpano
Punt e Mes & Mr Black coffee amaro*

🌿 New season dishes

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes and cocktails. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.