



DESSERTS

Dark chocolate fondant, vanilla ice cream (V) 526 kcal	10
White chocolate cheesecake, winter berries 542kcal	10
Apple & berry crumble, vegan vanilla ice cream (VG) 655 kcal	10
Sticky toffee pudding, vanilla ice cream (V) 1109 kcal	8
Chef's selection of cheeses 1246 kcal	14
Selection of ice creams 311 kcal (V) or sorbets (VG) 111 kcal	7.5

Sweet Wine

75ml

2020 Monbazillac, Domaine de Grange Neuve, France	7.5
2019 Sauternes, Chateau Roumieu, Bordeaux, France	12
2019 Tokaji Late Harvest Oremus, Hungary	14

Port

10yo Graham's, Tawny, Portugal	10
Graham's Six Grapes, Ruby, Portugal	6

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

V – vegetarian, VG – vegan. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.

A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.



TISANE & INFUSIONS

Brew Tea Co. loose-leaf teas 4

The Brew Tea Co has taken the Great British brew and updated it for the 21st century. Striving to keep things simple and do it properly, the small British company offers a range of delicious, top quality loose-leaf teas which can be enjoyed at any time of your meal.

English breakfast – Indian Assam & Sri Lankan Ceylon blend
malty, fresh, buttery & smooth 0 kcal

Moroccan mint – peppermint & gunpowder green tea blend
fresh, clean & minty 0 kcal

Earl Grey – Ceylon, bergamot oil, orange peel & calendula petals
Light, fruity, delicate 0 kcal

Lemon & ginger – apple, rosehip, hibiscus, lemon verbena blend
light ginger kick, lemony with floral finish 0 kcal

Chai – Assam, cardamom, cinnamon, cloves, ginger blend
Robust, earthy & aromatic 0 kcal

Green Tea– Chinese green tea blend 0 kcal

CO2 Decaffeinated Ceylon
mild and aromatic 0 kcal

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