

DESSERT MENU

Bramley apple & plum crumble, cinnamon custard (VG)	9
Dark chocolate Marquis, cherry, honeycomb, cherry ice cream (D,E,G,S,SY)	10
Sticky toffee pudding, toffee sauce, vanilla ice cream (D,E)	10
Oreo & black sesame cookie, lemon syllabub (D,E,G,SS,SY)	10
Pistachio & raspberry tart, pistachio ice cream (D,E,G,N)	11
Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (C,D,G,N,M)	14
Biscoff Affogato, caramel sauce, café curl (D,E,G,V) Vegan vanilla ice cream available	8

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

DESSERT WINES

	50ml	Btl
Vistamar Late Harvest Sauvignon Blanc Liamri, Chile '20	4	24
Domaine Baumard Coteaux du Layon Carte d'Or Loire, France '21	5	30
MAD Late Harvest Furmint Tokaji, Hungary '17		32

FORTIFIED WINES

	50ml	Btl
Delaforce LBV Douro, Portugal '18	5.5	75
Delaforce 10yr Fine Tawny Duriense, Portugal '23	7.5	95
Harveys Bristol cream Jerez, Spain	3.3	
Gutierrez Colosia Fino Seco, Sherry Do Jerez, Spain	7.5	