

DESSERT MENU

Bramley apple pie, salt caramel ice cream (D,E,G)	10
Baileys tiramisu (D,E,G,N,S,V)	12
Dark chocolate Marquis, honeycomb, orange sorbet (D,E,G,V)	12
Lemon & lime leaf posset, almond crumble (N,SY,VG)	12
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)	8
Vegan vanilla ice cream available	

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:
(C - CELEERY, 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		