

DESSERT MENU

Black forest pavlova (D,E,SY,V) Vegan option available	10
Rhubarb cheesecake, vanilla ice cream (D,E,G)	12
Sticky date pudding, toffee ice cream (D,E,G,N,V)	12
Baileys tiramisu (D,E,G,N,S,V)	12
Dark chocolate Marquis, honeycomb, orange sorbet (D,E,G,V)	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) 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, SV - 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	