

DESSERT MENU

Baked vanilla cheesecake, Kentish cherry compote (D,E,G,S)	10
Coffee crème caramel, pistachio biscotti (G,N,VG)	10
Hazelnut affogato, rum & raisin ice cream (D,E,N)	10
Strawberry Eton mess (D,E,V)	12
Warm peach & almond tart, vanilla ice cream (D,E,G,N,V)	12
English cheeseboard, miller crackers, fruit, chutney & pickles (C,D,G,N,M)	14

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

(C - CELEBY, 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 '23	5	30
MAD Late Harvest Furmint Tokaji, Hungary '17		32

FORTIFIED WINES

	50ml	Btl
Delaforce LBV Douro, Portugal '20	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	