



Dessert Menu

MADAGASCAN VANILLA CRÈME BRÛLÉE £19
Lemon & white chocolate chip cookie (GF*, V)

CHAMOMILE CREAM AND SUMMER BERRIES £21
Chamomile set cream, fresh British berries, crunchy quinoa, raspberry sorbet (V)

APPLE CRUMBLE £21
Served with vanilla ice cream & Calvados custard (V)

STICKY TOFFEE & DATE PUDDING £21
Butterscotch sauce, vanilla ice cream (V)

PEACH & ELDERFLOWER DÉLICE £21
Peach confit & crèmeux, elderflower gel, fresh peaches (GF, VE)

GÂTEAU ST. HONORÉ £21
Caramelised puff pastry, vanilla crème pâtissière & whipped chantilly cream, caramel dipped choux buns

GRAND CRU CHOCOLATE & BAILEYS TUXEDO £22
Baileys-soaked chocolate sponge, salted chocolate crèmeux, whipped Baileys ganache

SELECTION OF BRITISH ARTISAN CHEESES £25
Served with seasonal fruit chutney, grapes, quince, orange blossom & vanilla macerated apricots, selection of biscuits
Please ask for today's cheese offering

Homemade Ice Cream

3 scoops for £16 (GF*, VE*)
Madagascar vanilla | Chocolate brownie
Chunky strawberry | Salted caramel
Lemon Meringue | Mint chocolate

Homemade Sorbet

3 scoops for £16 (GF*, VE*)
Raspberry | Morello Cherry
Mango | Passionfruit
Pear William

ALLERGENS & DIETARIES: GF - GLUTEN-FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
Please speak to a member of staff to advise of any dietary needs or to request calorific information.