

Dessert Menu

Homemade Ice Creams (V) & Sorbets (VE) 3.5 Per Scoop - Ask The Team For The Daily Selection	10.5
Warm Chocolate and Banana Pudding (VE) Salted Caramel Sauce and Coconut Ice Cream	11
Passion Fruit Crème Brûlée (V) Pistachio Biscotti and Fresh Blackberries	11
Yorkshire Rhubarb and Matcha Green Tea Cake (V) Elderflower Sorbet and Ginger Custard	11
Eton Mess (V) English Strawberries, Swiss Meringue, Lime Chantilly	11
Fruit Salad (VE) Alphonso Mango Sorbet	11
Artisan British Cheese Board Sticky Fig Relish, Celery, Assorted Crispbreads	15

Dessert Wine

	75ml	Bottle
Gewürztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Château les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)



Dessert Cocktails

Raspberry Delight	14.5
Malibu, Havana 3, Double Cream, Home-made Raspberry Syrup	
Salted Caramel Espresso Martini	14.5
Mr. Black, Espresso, Salted Caramel Syrup	
Hazelnut Alexander	14.5
H By Hine, Frangelico, Double Cream, Nutmeg Powder	

Digestives

	50ml
Amaro Averna	7
Baileys	8
Disaronno	7
Frangelico	8
Grappa Nardini Riserva	14
Limoncello Luxardo	8
Sambuca Luxardo	8
Cognac	
Courvoisier VS	11
H by Hine VSOP	15
Remy Martin XO	35

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.