

Dessert Menu

Homemade Ice Creams (V) Vanilla, Pecan Nut Brownie, Rum and Raisin, Strawberry, Chocolate 3.5 Per Scoop	10.5
Sorbets (VE) Passion Fruit, Cranberry, Granny Smith Apple, Clementine, Morello Cherry 3.5 Per Scoop	10.5
Mont Blanc Candied Chestnuts, Morello Cherry Sorbet, Mascarpone Chantilly	14
Pear and Olive Oil Cake Pecan Nut Praline Crunch, Cocoa Nib Tuile, Baileys Ice Cream	11
Coffee Crème Brûlée Pistachio Biscuit	11
Warm Sticky Toffee Pudding Demerara Toffee Sauce, Madagascar Vanilla Ice Cream	11
Fruit Salad (VE) Cranberry Sorbet	11
Artisan British Cheese Platter Sticky Fig Relish, Assorted Crisp Bread	16

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, Raspberry Puree	
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.