

# DESSERTS

Seasonal Granita <sup>(Ve)</sup>  
4.<sup>50</sup>

Marshmallows <sup>(V)</sup>  
4.<sup>50</sup>

Homemade Fudge <sup>(V)</sup>  
4.<sup>50</sup>

Chocolate Nemesis, Raspberry Sorbet, Clotted Cream <sup>(V)</sup>  
8.<sup>50</sup>

Blackberry & Apple Crumble, Custard <sup>(Ve)</sup>  
8.<sup>00</sup>

Vanilla Panna Cotta, Raspberry Compote, Tuille <sup>(V)</sup>  
8.<sup>50</sup>

Baked Alaska, Apple & Cinnamon, Raspberry Compote <sup>(V)</sup>  
9.<sup>00</sup>

Lardy Cake, Crème Anglaise, Blueberry Compote  
8.<sup>50</sup>

## CHEF'S SELECTION CHEESE BOARD

HANDMADE CRACKERS, SEASONAL FRUIT & HOUSE CHUTNEY

A cheddar, soft and blue cheese hand chosen by our chefs.  
10.<sup>00</sup>

## PORT

Grahams Six Grapes Reserve  
4.<sup>50</sup>

Penfolds Father Grand Tawny  
10YO NV  
6.<sup>50</sup>

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
ALLERGENS? PLEASE ASK YOUR SERVER. (V) - VEGETARIAN | (Ve) - VEGAN