

DESSERTS

Seasonal Granita ^(Ve)

4.⁵⁰

Homemade Fudge ^{(V) (Mi)}

4.⁵⁰

Vanilla Panna Cotta, Rhubarb Salsa, Mint ^(Mi)

9.⁰⁰

Chocolate Delice, Salted Caramel, Chocolate Soil ^{(E)(Mi)}

9.⁵⁰

Sticky Toffee Pudding, Vanilla Ice Cream ^{(V) (E)(G)(Mi)}

8.⁵⁰

Baked Alaska, Raspberry Sorbet ^(Ve)

9.⁰⁰

Ice Cream / Sorbet

(REQUEST ALLERGENS)

5.⁵⁰

CHEF'S SELECTION CHEESE BOARD

HANDMADE CRACKERS, SEASONAL FRUIT & HOUSE CHUTNEY

A cheddar, soft and blue cheese hand chosen by our chefs.

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALLERGENS? PLEASE ASK YOUR SERVER. (V) – VEGETARIAN | (Ve) – VEGAN

OUR ALLERGEN KEY SHOWS YOU WHICH ALLERGIES ARE IN EACH DISH:

(Ce) - Celery, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (G) - Gluten, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard, (Mo) - Mollusc, (N) - Nuts, (P) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide

12.⁰⁰

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