

DESSERTS

Creme Brulee ^{(Mi)(E)} 8⁰⁰

Chocolate Fondant, Vanilla Ice Cream ^{(E)(Mi)} 9⁰⁰

Marmalade and Whiskey Bread and Butter Pudding ^{(V) (E)(G)(Mi)}
8⁰⁰

Seasonal Crumble ^(Ve) 7⁰⁰

Selection Ice Cream / Sorbet ^(REQUEST ALLERGENS) Per scoop 3⁰⁰

Irish Coffee

Jamesons, Espresso,
Double Cream
6⁹⁵

Port

Penfolds Grandfather
10YO Tawny Port
5⁵⁰

Dessert Wine

Peter Pince Sweet
Szamorodni
8⁰⁰

Affogato

Ice Cream, Espresso
7⁰⁰

CHEF'S SELECTION CHEESE BOARD

CRACKERS, SEASONAL FRUIT & HOUSE CHUTNEY

A cheddar, soft and blue cheese hand chosen by our chefs ^{(G)(Mi)(SD)}

One Cheese 8⁰⁰ | Two Cheese 10⁰⁰ | Three Cheese 12⁰⁰

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