

DESSERT MENU

Pistachio choux bun (D,E,G,N,V)	12
Peach & almond tart, vanilla ice cream (D,E,G,N,V)	11
Chocolate torte, honeycomb, raspberry, meringue (D,E,G,V)	10
Brighton blue cheese, malted fruit loaf, pickled walnuts, apple compote (C,D,E,G,N,V)	10
Vanilla pannacotta, strawberry, marshmallow, coconut (D,E,G)	10
Lime cheesecake, raspberry ripple ice cream (D,E,G,V)	10
Summer berry trifle, toasted hazelnuts, popping candy (N,SY,VG)	9
Biscoff Affogato, caramel sauce, café curl (D,E,G,V)	7

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS,
P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

DESSERT WINES

	50ml	Btl
Vistamar Late Harvest Sauvignon Blanc Liamri, Chile '20	4	24
Domaine Baumard Coteaux du Layon Carte d'Or Loire, France '21	5	30

FORTIFIED WINES

	50ml	Btl
Delaforce LBV Douro, Portugal '18	5.5	75
Delaforce 10yr Fine Tawny Duriense, Portugal '23	7.5	95
Harveys Bristol Cream, Sherry Jerez, Spain	3.3	
Gutierrez Colosia Fino Seco, Sherry Do Jerez, Spain	7.5	