

DESSERT MENU

Traditional Christmas pudding, brandy custard (D,E,G,N)	10
Lemon meringue tart, clotted cream (D,E,G)	11
Chocolate & orange torte, honeycomb (D,E,SY)	12
Pistachio & raspberry tart, pistachio ice cream (D,E,G,N)	12
Sticky toffee pudding, toasted pecans, vanilla ice cream (D,E,G,N)	12
Baron bigod, truffle brioche, honey, rum soaked sultanas (D,E,G,S)	14

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	