

# DESSERT MENU

Sticky toffee pudding, toffee & pecan sauce, vanilla ice cream (D,E,G,N,V)	10
Strawberry macaroon, elderflower, crème pâtisserie, strawberry ice cream, white chocolate (D,E,G,N,V)	11
Egg custard tart, rhubarb compote, ginger crumb (D,E,G,V)	12
Pinapple upside down cake, coconut rum caramel, coconut ice cream (D,E,G,SY)	12
Dark chocolate brownie, honeycomb ice cream (D,E)	12
Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (C,D,G,N,M)	14
Vegan coffee crème caramel, pistachio biscotti (G,N,VG)	8

Some of our dishes contain the following allergens  
or are suitable for vegetarians/vegans:

(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	