

DESSERT MENU

Coffee crème caramel, pistachio biscotti (G,N,VG)	10
Warm peach & almond tart, vanilla ice cream (D,E,G,N,V)	11
White chocolate panna cotta, Champagne poached strawberries, vanilla marshmallows (D,E,S,SY,V)	12
Pineapple upside down cake, coconut rum caramel, coconut ice cream (D,E,G,S,V)	12
Dark chocolate brownie, honeycomb ice cream (D,E,SY,V)	12
English cheeseboard, millers crackers, fruit, chutney & pickles (C,D,G,N,M)	14

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