
DESSERTS

SORBET 1 SCOOP 3.5

Lemon / Orange / Blackcurrant /
Mango / Raspberry **VE/GF**

CHOCOLATE ORANGE TORTE 8.5

Chocolate orange ganache &
vanilla crème fraîche **V**

STRAWBERRY & PISTACHIO POSSET 8.5

House lemon posset, Kentish strawberries,
elderflower & toasted pistachio

STICKY TOFFEE PUDDING 9

Date & prune pudding, salted toffee sauce,
vanilla bean ice cream **VE***

ARTISAN CHEESE BOARD 14.75

A selection of four artisanal cheeses, served
with crackers, grapes, chutney & celery

PETIT FOURS SERVES TWO 15

A selection of sweet treats, including macaroons, salted
caramel truffles, pecan treacle tarts and fudge brownie bites **V**

SWEET WINE

2018 SAUTERNES, CHÂTEAU LAVILLE

Bordeaux, France
100ml Glass **11** / 375ml Bottle **55**
Rich, orange blossom, dried figs

2017 TOKAJI ASZÚ 6 PUTTONYOS

Dobogó, Hungary
500ml Bottle **100**
Grapefruit, honey, mineral acidity

PORT

2013 'QUINTA DO SEIXO' PORT, SANDEMAN LBV

70ml Glass **7** / 750ml Bottle **60**
Ripe fruit, black fruits, bitter chocolate, cocoa

NV 30 YEAR OLD TAWNY PORT, SANDEMAN

750ml Bottle **125**



SCAN TO VIEW CALORIES

Please always inform your server of any allergies or
intolerances before placing your order. Not all ingredients are
listed on the menu and we cannot guarantee the total absence
of allergens. Adults need approximately 2000 kcal a day

V Vegetarian

V* Vegetarian Option Available

VE Vegan

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GF Gluten Free

GF* Gluten Free Option Available