Desserts

CHOCOLATE AND HAZELNUT GANACHE (VE) 6

Dark chocolate ganache with roasted hazelnut praline, strawberries and mint

LEMON AND RHUBARB POSSET (V) 6

Lemon posset with rhubarb meringue and Chantilly cream

STICKY TOFFEE PUDDING 5.5

Date and muscovado sugar sponge, vanilla ice cream and honeycomb

CRANACHAN BRÛLÉE (V) 5

Whisky crème brûlée with oat shortbread and raspberry coulis

SUMMER BERRY CHEESECAKE(V) 7

Baked New York style cheesecake with summer berries

SELECTION OF ICE CREAM AND SORBETS (V) 5

Ask your server for today's selection

Coffees

ESPRESSO 2

DOUBLE ESPRESSO 3

SPECIALITY COFFEES 3.5

DIGESTIF

T ESPRESSO MARTINI 11

Ketel One vodka, espresso coffee, Kahlua, pure cane sugar syrup, coffee beans

(V) Vegetarian (VE) Vegan

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 12.5% service charge will be added to your bill.



