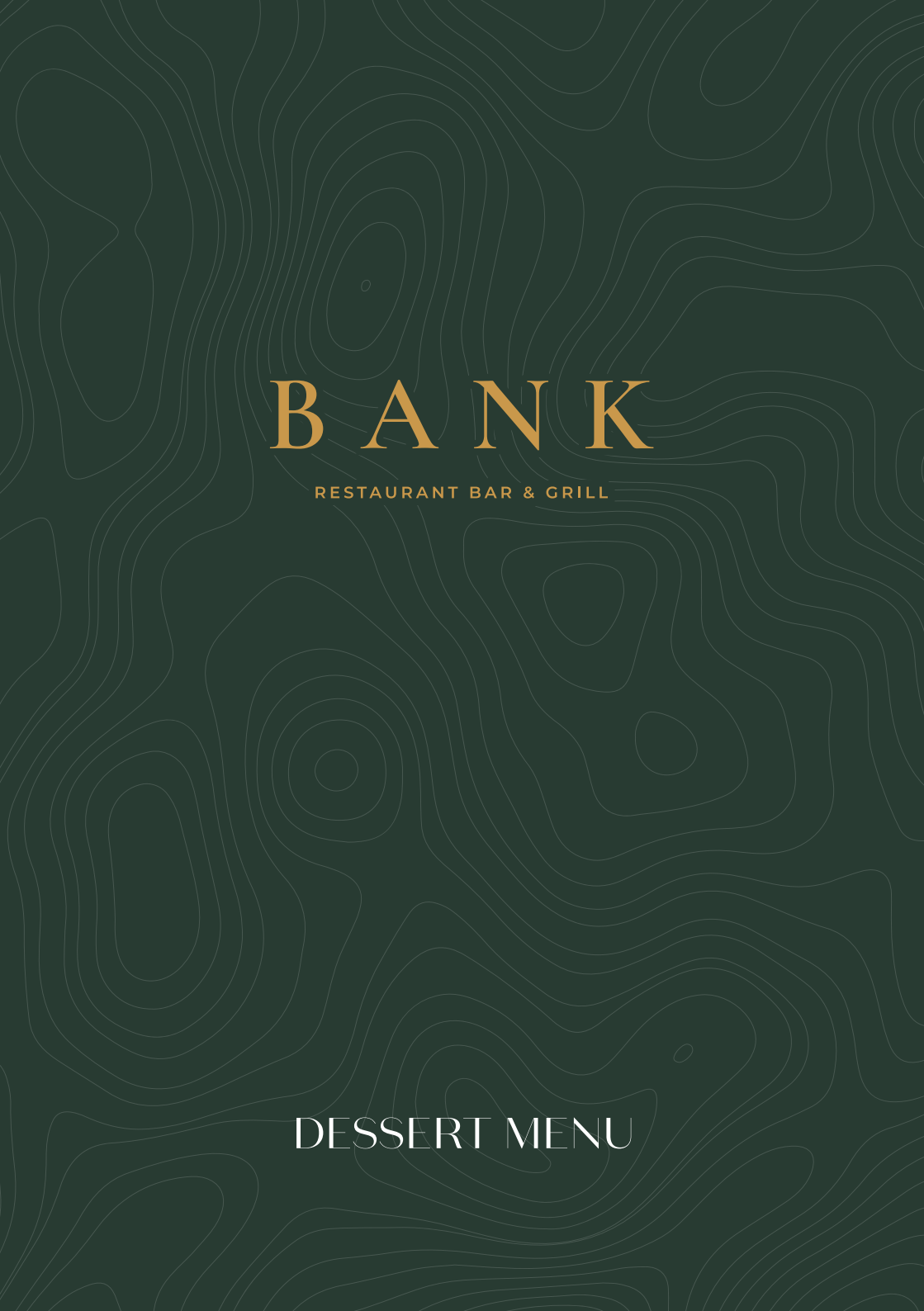


The background of the entire page is a dark teal color with a complex, organic pattern of thin, light-colored lines. These lines form concentric, irregular shapes that resemble topographic map contour lines or perhaps the grain of wood, creating a textured, flowing effect across the entire surface.

BANK

RESTAURANT BAR & GRILL

DESSERT MENU

Desserts

All of our desserts are curated in house by our skilled pastry team.

Dark Chocolate Souffle (V) NEW 10.00	Lemon Posset (V) NEW 9.50
Miso caramel sauce, vanilla ice cream	Set citrus cream, fresh raspberry,
<i>Please allow 15 minutes for the souffle</i>	raspberry couli, honeycomb & mint
Strawberry Cheesecake NEW 10.00	Warm Chocolate Fondant (V) 10.00
Fresh strawberries, strawberry compote	Vanilla ice cream & shortbread crumb
& micro basil	
Sticky Toffee Pudding (V) 10.00	Petits Fours (V) 6.00
Caramel sauce, candied pecans	Chocolate truffles flavoured with
& vanilla ice cream	Frangelico

Ice Cream

Cheshire Farm Ice Cream and Sorbet

V

8.00

Your choice of 3 scoops served with a milk chocolate wafer.

Vanilla

Chocolate

Mint Chocolate Chip

Pistachio

Blackberry & Bilberry

Honeycomb

Coconut Sorbet

Plant-based Vanilla

Plant-based Chocolate

Artisan British Cheese **NEW** Three 10.50 Five 14.50

Hand selected British cheese curated from award-winning artisan producers, served with sourdough crackers, red grapes, apple & quince jelly.

Kidderton Ash (V) *Delicate smooth & creamy goat's cheese with a mildly tangy flavour, enrobed in an ash coating*

Oxford Isis (V) *Strong, gooey cow's milk cheese with a pungent aroma. Washed in honey mead to give a strong ale & sweet honey flavour*

Baron Bigod *Rich & creamy brie-style cow's milk cheese, with an earthy flavour & a lingering citrussy finish*

Lincolnshire Poacher *Dense & creamy Cheddar style cow's milk cheese. Rich, yet savoury with sweet pineapple notes*

Blue Monday (V) *Soft mellow creamy blue cow's milk cheese. It has a complex flavour with slightly sweet & spicy notes as well as an underlying rich savouriness*

(V) Vegetarian **NEW** New Season Dishes

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code.

