

desserts

sticky toffee pudding ^(v)

toffee sauce, dulce de leche ice cream 14

coconut three ways ^(v)

mango & lime gelee, smoked coconut parfait, coconut cake 14

chocolate tart ^(v)

cocoa nib sable, coffee ganache, whipped white chocolate 12

apple butterscotch cheesecake ^(v)

spiced apple compote, candied pecans, salted hazelnuts 12

3 scoops of ice cream selection

milk chocolate ^(v) vanilla bean ^(v) honeycomb ^(v) 7

3 scoops of sorbet selection

coconut ^(vg) mango ^(vg) 7

suggested pairings

sweet wine 100ml

moscato d'asti docg, tenuta il cascione palazzina vendemmia tardiva 10

[piemonte, italy 2024](#)

fortified wine 100ml

sherry, pedro ximenez, fernando de castilla 11.5

[jerez, spain nv](#)

signature cocktails

salted caramel espresso martini

bacardi spiced rum, kahlua, salted caramel, espresso 17

maple & cocoa old fashioned

makers mark bourbon, maple syrup, cacao, chocolate bitters, orange zest 17

(v) vegetarian (vg) vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All wines are 11-15% abv and champagnes are 12-13% abv. Spirits are 37.5-63% abv. Liqueurs, aperitifs & other are 15-37% abv. All prices are inclusive of VAT at the current rate. A discretionary 15% service charge will be added to your bill.

Scan for calories

