

Dessert Menu

Available Wednesday - Saturday Lunchtime & Evening
& Sunday Lunch

Homemade Desserts

all £8.95

Soufflé Of The Day v gf df

With matching accompaniments

Sticky Toffee Pudding v

salted caramel sauce, custard, candied pecans

Black Forest Gateaux Baked Alaska

kirsch jelly

Baked Donut v gf

caramel sauce, apple cider sorbet

Chocolate Orange Ganache Pot v ve gf df

orange syrup, vegan shortbread

Pistachio & Raspberry Tiramisu v

biscotti

Coffee & Petit Fours

Fancy something a little sweet at the end of your meal, but don't have room for dessert? Then our Chef's homemade petit fours, accompanied with your choice of complimentary coffee, is the perfect little indulgence! (*excludes liqueur coffee*) v vea gfa dfa

£7.50

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request gfa

v ve - Please ask for suitable vegetarian & vegan options

2 scoops £4.95

3 scoops £6.50

Artisan Cheese Board

a selection of artisan made cheese, served with quince jelly, celery, grapes, cheese biscuits and crackers v gfa

Platter of 3 Cheeses £12.95

Platter of 4 Cheeses £14.95

v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, gluten free or dairy free **when requested**

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server. An optional 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.

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Dessert Wine

Chateau Mingets Sauternes France 2019	½ bottle	£26.50	glass (125 ml)	£8.95
Mira la Mar Moscatel Spain NV	½ bottle	£26.50	glass (125 ml)	£8.95
Botrytis Riesling Paulett Australia 2022	50cl bottle	£25.95		

Port

Taylors LBV 2017/18	½ bottle	£26.95	oversize glass (100ml)	£8.00
Taylors Chip Dry			oversize glass (100ml)	£8.10
Quinta De Vargellas 2013			oversize glass (100ml)	£13.95

Brandy

Courvoisier VS	25ml	£5.75	Remy Martin XO	25ml	£12.50
Courvoisier VSOP	25ml	£6.00	Janneau XO	25ml	£9.10
Courvoisier XO	25ml	£11.50	Calvados	25ml	£13.50
Remy Martin VSOP	25ml	£6.00	1990 Louis de Lauriston		

Malt Whisky/Bourbon

Cragganmore 12yrs	£4.70	Jameson	£4.50	Famous Grouse	£4.80
Dalwhinnie 15yrs	£4.75	Laphroaig 10yrs	£4.75	Jack Daniels	£3.95
Glenfiddich 12yrs	£4.55	Lagavulin 16yrs	£5.65	Woodford Reserve	£4.50
Glenkinchie 12yrs	£4.60	Oban 14yrs	£5.15	Highland Park, Orkney	£4.55
Glenmorangie 10yrs	£4.85	Talisker 10yrs	£4.75	12yrs	
Glenlivet 1824 12yrs	£4.75	Bushmills Malt 10yrs	£4.10		all 25ml

Coffee

Wooden Hill Coffee Company

Americano	£3.40	Latte	£3.75	Macchiato	£3.75
Flat White	£3.85	Espresso - single	£3.40	Mocha	£3.80
Cappuccino	£3.75	Espresso - double	£3.70	Liqueur Coffee	£8.50

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves
Lemon & Ginger	Chamomile Flowers	Super Fruit
Mao Feng Green Tea	Liquorice & Peppermint	all £3.60



Please be aware that vintages may vary from those listed subject to availability.
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