

DESSERTS

SALTED CARAMEL PARFAIT 1103 kcal	10
Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel	
CHOCOLATE FONDANT (v) 612 kcal	13
Baked chocolate fondant, salt cookie crumb, blood orange sorbet	
CRÈME BRULEE (v) 391 kcal	9
Vanilla crème brûlée, apple and calvados	
PINEAPPLE (v/vg) 547 kcal	11
Vanilla and all spice poached pineapple, pear and lime compote, banana and passionfruit sorbet	
LIMONCELLO BABA (v) 549 kcal	10
Lemon verbena-soaked baba, poached Yorkshire rhubarb, Mascarpone Chantilly, limoncello	
LEMON TART (v) 583 kcal	11
Baked lemon tartlet, Italian meringue, yoghurt and raspberry ripple	
ICE CREAM & SORBET (v/vg) (per scoop)	4
Selection of ice creams (150-220 kcal) and sorbets (120-150 kcal)	
CHEESE (268-286 kcal)	8
Your choice of one house cheese, pear chutney and crackers <i>Kidderton Ash, Cornish Yarg, Tomme Aux 7 Fleurs, Baron Bigod, Bleu de Causse</i>	
CHEESE BOARD (to share) 832 kcal	20
Our selection of five British & French cheeses	

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VC) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.
Please note that we are a cashless restaurant and will only accept card payments.

WINE BY THE GLASS

S W E E T	100ml
MAURY ROUGE, MAS AMIEL Languedoc-Roussillon, France 2020	10
PINOT GRIS BOTRYTIS, GREYWACKE Marlborough, New Zealand 2018	13
PASSITO DI PANTELLERIA, 'BUKKURAM' Sole d'Agosto, De Bartoli, Italy 2020	16
CHÂTEAU MONTEILS, SAUTERNS Bordeaux, France, 2010	17
ROYAL TOKAJI, LATE HARVEST Hungary, 2018	18
RIESLING, CORDON CUT, MOUNT HORROCKS Clare Valley, Australia 2022	20
ICEWINE 'GOLD' VIDAL, INNISKILLIN Niagara, Ontario, Canada 2018	25
F O R T I F I E D	100ml
GRAHAM'S LBV Douro, Portugal 2017	6
GRAHAM'S SIX GRAPES Douro, Portugal	8
BLANDY'S MALMSEY 10YEARS Madeira, Portugal	11
GRAHAM'S QUINTA DOS MALVEDOS Douro, Portugal 2006	12
GRAHAM'S 10 YO TAWNY PORT Douro, Portugal	13
DOW'S QUINTA DO BOMFIM Douro, Portugal 2013	16

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