DESSERTS

Banoffee Tart
Banana curd, coffee cake, dulce de leche
18.00

2013 Château de Suduiraut, Sauternes, France
26.00

Marsala & Mascarpone Mousse
Sour cherry compote, Dulcey chocolate, tonka bean
18.00

2014 Tokaji Aszú 5 Puttonyos, Disznókö Dorgó Vineyard, Hungary
25.00

35% Azélia Chocolate Mousse
Hazelnut mousseline, toasted almond, vanilla mascarpone
18.00

2018 Vin Santo, Silvio Nardi, Tuscany, Italy
25.00

SELECTION OF BRITISH & IRISH CHEESES

Served with
carraway oat cakes, seed crackers, crab apple jelly & truffle honey

3 Cheeses 14.00
5 Cheeses 25.50
7 Cheeses 34.00

Tawny Port 30yo, Graham's, Portugal
27.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT.
pAdults need around 2000Kcal a day. Calorie information is available on request.