

DESSERTS

CRÈME BRÛLÉE – 7.25

Classic set vanilla custard with a caramelised sugar crust

APPLE TART FINE – 9.50

Baked apple tart with vanilla ice cream and Calvados flambé
(14 mins cooking time)

CHOCOLATE BOMBE – 9.95

Melting chocolate bombe with a vanilla ice cream,
honeycomb centre and hot salted caramel sauce

STICKY TOFFEE PUDDING – 8.75

Salted caramel sauce, dates, clotted cream and gold flakes

FROZEN BERRIES – 7.95

Mixed berries with yoghurt sorbet and warm white chocolate sauce

ICE CREAMS AND SORBETS – 6.00

Selection of dairy ice creams and fruit sorbets with butter shortbread

TIRAMISU – 8.25

Coffee and marsala soaked savoiardi biscuit
with mascarpone, cocoa powder

MINI CHOCOLATE TRUFFLES – 3.95

With a liquid salted caramel centre

PYRAMID OF PROFITEROLES – 34.00 (4 PORTIONS)

Vanilla ice cream, warm chocolate sauce and gold flakes

SELECTION OF CHEESES – 11.95

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers



V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.