

## **DESSERTS**

Chocolate Treats	£7	Raspberry & Vanilla Tart Raspberry Sorbet (VG)	£9
Chocolate Cake		Raspaerry sorbet	
Mango & Passion Fruit, Praline	£10	Ice Creams & Sorbets	
Crunch, Vanilla Ice Cream		Ice Cream	£10
Sticky Toffee Pudding	£10	Vanilla	
Caramel Sauce & Clotted Cream		Chocolate	
		Salted Caramel	
Black Forest Mousse Brownie & Cherry	£10	Coconut	
		Sorbets	
British Cheese (G/F*)	£17	Raspberry	
Winslade, Winterdale Shaw,			

## SWEET WINE & PORT

Devon Blue

	100ml	Bottle
Monbazillac, 'Les Brumes' 2014, South-West France		£51
Jurançon 2018, domaine Laguilhon, South-West France	£7	£52
Sauternes 2015, Ch. Delmond, Bordeaux, France	£10	£66
Akashi-Tai Shiraume Umeshu, Japan (375ml)	£12	£50
Taylors LBV 2015	£7	£45
Fonseca 10 YO Tawny (dbl mag)	£12	-
Fonseca Quinta Do Panascal 2001 (375ml)		£39

## **Executive Chef Ian Howard**

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

(V) Vegetarian, (VG) Vegan on Request, (G/F\*) Gluten-Free on Request

Please use the QR code to access all allergen information.