

DESSERTS

Chocolate Treats	£7
Vegan Chia Seed Brownie, Raspberry Sorbet (VG)	£9
Ice Cream & Sorbet Selection	per scoop £3
Strawberry Mascarpone Cream Rose & Fennel Meringue	£10
Pineapple & Rum Savarin, Coconut Ice Cream	£10
Black Forest Manjari Mousse, Amarena Namelaka, Cherry Beer Sorbet	£10
British Cheese Board (G/F*) Winslade, Winterdale Shaw, Devon Blue	£17

SWEET WINE & PORT

	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 / Food & Beverage Manager Filomena Clarizio
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.