

## **DESSERTS**

Chocolate Treats	£7
Vegan Chia Seed Brownie, Raspberry Sorbet (VG)	£9
Ice Cream & Sorbet Selection	per scoop £3
Sticky Date Pudding, Miso Caramel Glaze, Caramelised Popcorn & Vanilla Ice Cream	£10
Ginger Sponge, Whipped Chocolate Ganache & Red Wine Baby Pear	£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	-

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.