

Dessert Menu

Sticky Toffee

Homemade sticky toffee pudding, toffee sauce & vanilla ice cream V | 7

Chocolate Tart

Chocolate & orange tart, raspberries & raspberry sorbet V|VE | 7

Parfait

Peach melba parfait, raspberries, vanilla crèmeux & lavender ice cream | 9

Chocolate Fondant

Rich, dark chocolate fondant, raspberry gel & pistachio ice cream V | 8

Soufflé

Apricot soufflé, banana ice cream & passion fruit sauce V | 11

Brûlée

Lemongrass brûlée, berries & shortbread V | 8

Carrot Cake

Vegan carrot cake, candied orange zest & vanilla ice cream V|VE | 7

Eton Mess

Strawberries, meringue, chantilly cream, strawberry sorbet & basil oil V | 7

Selection of Cheeses

Selection of local cheeses with homemade fig chutney & wafers | 10

Tea or Coffee with Homemade Petit Fours | 4.50

All of our food is prepared at the time of ordering and to the highest possible standard. It is however prepared in a kitchen where gluten, nuts and dairy are present. For a complete allergen chart please ask a member of our staff.

V - Suitable for Vegetarians

VE - Suitable for Vegans

Dessert Drinks

PORT WINE

Grahams LBV | 7
Grahams 10yo Tawny | 10

OTHER

Hot Chocolate | 3.95
Babyccino | 2.50

COGNAC

Trijol VSOP Grande Champagne | 10
Leyrat XO Vieille Reserve | 20
Trijol XO Grande Champagne | 25
Ragnaud Sabourin No.35 | 30

ARMAGNAC

Château de Tariquet VSOP | 8.50
Château de Tariquet XO | 12

CALVADOS

Dupont VSOP | 15

DESSERT WINE

Moscato Passito | 7
Tokaji 1993, Bene Pincszet | 10

TEA | All 3.95

Char Assam Supreme
Darjeeling Supreme
Winchester Breakfast Strong
Earl Grey Supreme
Green Curve
Fine China Jasmine
Peppermint
Rooibos Orange & Eucalyptus
Winchester Fruit Basket
Afternoon Calm

COFFEE | All 3.95

Filter Coffee
Filter Decaf Coffee
Americano
Cappuccino
Latte Macchiato
Mocha
Single/Double Espresso

LIQUOR COFFEE All 12.95

Amaretto
Grand Marnier
Baileys
Dark Rum
Prince Charles Coffee (Drambuie)
Galliano
Irish Coffee (Jameson)