



Dessert Menu

Chocolate Rolo, praline ice cream, caramel sauce & toasted hazelnuts 8.5 *624kcal*
V, GF

Strawberry Eton mess tart, pistachio mouse, British strawberries, torched
meringue 8.5 *278kcal V*

Cereal milk panna cotta, malted milk ice cream, honey oat clusters & fresh honey
7.5 *599kcal*

Coconut crème caramel, salt baked pineapple, elderflower gel, coconut & lime
sorbet 8.5 *664kcal*

Cheeseboard, selection of British & French cheeses, homemade chutney &
crackers 12.5 *809kcal GFO*

Selection of homemade ice cream & sorbets, 3 scoops 5.5

Praline *230kcal GF*, Rhubarb & Custard *207kcal GF*, Oreo *127kcal VE*

Raspberry *51kcal GF, VE*, Lemon *50kcal GF, VE*, Mango *53kcal GF, VE*

Dessert Wines

Finca Antigua Moscatel 2020, *Spain*

50ml 5.5 100ml 11 37.5cl 33

Mas Amiel Maury Vintage 2018, *France*

50ml 6.5 100ml 13 37.5cl 39

Tea & Coffee

Espresso 2.90 *2kcal*

Americano 3.10 *31kcal*

Macchiato 3.10 *10kcal*

Latte 3.40 *82kcal*

Flat white 3.35 *60kcal*

Cappuccino 3.40 *53kcal*

Mocha 3.80 *128kcal*

Hot Chocolate 3.80 *184kcal*

Liqueur Coffee from 6.00

English Breakfast 2.80 *29kcal*

Earl Grey 2.80 *29kcal*

Peppermint 2.80 *0kcal*

Delicious Berry 2.80 *0kcal*

Chamomile 2.80 *0kcal*

Japan Sencha 2.80 *0kcal*

We use semi skimmed milk as standard, please ask for alternatives

Please let your server know if you have any allergies or intolerances. A full allergen information is available on request. All dishes are freshly prepared in house. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens. Adults need around 2000 kcal a day.

V= Vegetarian VE= Vegan, VEO=Vegan option available, GF= Gluten Free, GFO= Gluten free option available