

DESSERT

CHOCOLATE CREAMEUX

hazelnut praline, buttermilk pannacotta, calamansi

9

Lady Marmalade: Gin, Aperol, Orange - 10

GINGER SPONGE

cinnamon & tonka bean custard, rhubarb sorbet

9

Moscato D'Asti, Michele Chiarlo, Piemonte, Italy 2022 - 8

STICKY TOFFEE PUDDING

caramelised pecans, vanilla ice cream

8

Sauternes, Bordeaux, France 2013 - 10

BRITISH CHEESE SELECTION

damson jelly, apple chutney & crackers

12

add port flight, per guest - 18

ICE CREAM

3 scoops

vanilla / brown butter / cinnamon

6

SORBET

3 scoops

passion fruit / coconut & lime / cherry

6

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas.
Please advise us of any dietary requirements.

A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage Team.
Thank you.