



DESSERTS

OUR MENU IS PREDOMINANTLY MADE UP OF SMALL PLATES INTENDED TO SHARE (INCLUDING LARGE). ALL DISHES WILL ARRIVE WHEN READY

Rhubarb & Pistachio Trifle (D, G, N)
£8

Sticky Toffee Ginger Pudding, Crystallised Ginger,
Vanilla Ice Cream (D, G)
£15 - Large

Treacle Tart, British Orange Liqueur,
Cornish Clotted Cream (D, G, SP)
£8

Marmalade Bread & Butter Pudding,
Cinnamon Ice Cream (D, G)
£15 - Large

Peppermint Burnt Cream,
Dark Chocolate Ice Cream (D)
£8

Eccles Cakes, British Artisanal Cheese,
Gooseberry Chutney (G, SP, D)
£18

Selection of Ice Creams or Sorbets (D)
£8

(D) - DAIRY | (G) - GLUTEN | (N) - NUTS | (SP) - SULPHITES

An optional 12.5% service charge will be added to your bill. All prices are inclusive of VAT.

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COFFEE *from Extract*

Espresso	£4
Macchiato	£4
Double Espresso	£4.25
Americano	£4.50
Latte	£4.50
Flat White	£4
Cappuccino	£4

TEA *from Rare Tea Company*

English Breakfast	£5
Earl Grey	£5
Green Tea & Mint	£5
Fresh Mint	£4
Himalayan Ginger & Lemongrass	£5

SWEET WINE

75ml Bottle

2022 Botrytised Riesling Paulett Wines	£10	£45
<i>Claire Valley, Australia</i>		
2022 Saurus Late Harvest Pinot Noir, Familia Schroeder	£62	
<i>Patagonia, Argentina</i>		
2017 Tokaji Aszú 5 Puttonyos Château Pajzos 50cl	£80	
<i>Tokaji, Hungary</i>		
