

DESSERTS & AFTER DINNER

DESSERTS

Sticky Toffee Parkin £9.50

Toffee sauce, cinder toffee & vanilla ice cream

GF

Coconut Rice Pudding £9.50

Pineapple & mint salsa

VE

Spiced Banana Bread £9.50

'Banoffee', whipped vanilla mascarpone & banana crumb

GF

Dark Chocolate Torte £10.50

Whipped caramel, cinder crumb & Greek yoghurt and honey ice cream

DF available

Vanilla Panna Cotta £9.50

Blackberry compote & lavender tuile

Selection of Sorbets & Ice Creams £8.50

GF / VE available

DESSERT WINE

Sauternes, Maison Ginestet 70ml £7.60

A classic botrytis nose; richly floral and honeyed with hints of saffron, followed by barley sugar and bittersweet mandarin.

Malamado Fortified Malbec, Zuccardi Estate 70ml £8.30

Argentina's take on vintage port, with ripe plum, dried fig and nuts, cinnamon and toasted almond.

DESSERT COCKTAILS

3 Mini Espresso Martinis £18.00

Mint, hazelnut & salted caramel. Vodka, Kahlúa and double espresso.

Affogato Espresso Martini £13.00

Vodka, Kahlúa, double espresso & two scoops of vanilla ice cream.

The After Eight £11.00

Crème de menthe, vodka, Baileys, cream & chocolate.

DIETARY KEY

VE Vegan • GF Gluten Free • DF Dairy Free

Please speak to a member of our team about allergies or dietary requirements.