
DESSERTS & AFTER DINNER

DESSERTS

Sticky Toffee Parkin GF	9.5
<i>Toffee sauce, cinder toffee & vanilla ice cream</i>	
Treacle Tart	9.5
<i>Treacle & orange tart with mascarpone & caramelised orange</i>	
'Banoffee' GF	9.5
<i>Banana & dulce de leche mousse, spiced banana bread, banana crumb</i>	
Blackberry Posset VE*	10.5
<i>Lavender meringue, blackberries, whipped cream</i>	
Wensleydale & Fruit Loaf	11
<i>Wensleydale cheese, fruit loaf, fig chutney & honeycomb</i>	
Selection of Sorbets & Ice Creams GF · VE*	8.5

DESSERT WINE

Sauternes, Maison Ginestet 70ml	7.6
<i>Floral & honeyed, with saffron, barley sugar & bittersweet mandarin</i>	
Malamado Fortified Malbec, Zuccardi Estate 70ml	8.3
<i>Argentina's take on vintage port: plum, dried fig, cinnamon & toasted almond</i>	

DESSERT COCKTAILS

Three Mini Espresso Martinis	18
<i>Mint, hazelnut & salted caramel; vodka, Kahlúa & double espresso</i>	
Affogato Espresso Martini	13
<i>Vodka, Kahlúa, double espresso & two scoops of vanilla ice cream</i>	
The After Eight	11
<i>Crème de menthe, vodka, Baileys, cream & chocolate</i>	

V vegetarian · VE vegan · GF gluten free · DF dairy free · * available on request

Please speak to our team about allergies or dietary requirements.

Full allergen information is available on request.

A discretionary service charge of 10% will be added to your bill.

All prices include VAT.