

DESSERTS

Chocolate Fondant <i>Pistachio Ice-Cream. Cherry Compote.</i>	£8.50	Apple Crumble Tart <i>Creme Anglaise. Vanilla Ice-Cream.</i>	£8.00
Sticky Toffee Pudding <i>Salted Caramel Ice-Cream. Toffee Sauce.</i>	£8.50	Milk Chocolate Mousse <i>Macerated Blackberries. White Chocolate Cremeux.</i>	£8.50

DESSERT WINE

Morande Late Harvest Sauvignon Blanc '23 Aconcagua, Chile. <i>This wine combines flavours of Honeydew Melon and Quince alongside an elegant floral burst of Jasmine and Orange Blossom. The rich oily texture fills the mouth but a cleansing, bright acidity stops this becoming claying.</i>	50ml Glass	£5.00
Château Petit Vedrines, Sauternes '19 Bordeaux, France. <i>Richly flavoured with lush stone fruit and Honey notes.</i>	50ml Glass	£7.00
Ferreira Tawny Port Douro, Portugal <i>A fresh, delicate aroma, reminiscent of spices and dried fruit, reflecting the oak ageing. In the mouth this is an elegant wine that shows a fine balance between structure and sweetness, providing it with an attractive long finish.</i>	50ml Glass	£5.50

DRINKS

Latte	£2.85	English Breakfast Tea	£2.85
Americano	£2.85	Selection of Herbal Teas	£2.85
Cappuccino	£2.85	Liquor Coffee	£6.25
Hot Chocolate	£3.00	<i>(Baileys, Tia Maria, Amaretto, Kahlua,</i>	
Mochaccino	£3.00	<i>Whiskey)</i>	

*All food is prepared in a kitchen where nuts, gluten, dairy and other allergens are present. Despite our best efforts, we cannot guarantee that our dishes are free from traces of allergens due to the risk of cross-contamination.*