

Desserts

Chocolate Delice – 9

Chocolate soil, salted caramel ice cream - V (553kcal)

Cheese – 14

Selection of 3 artisan British cheeses, crackers, apricot - (530kcal)

Baked Vanilla Cheesecake – 10

Mulled fruit compote – (775kcal)

Black Forest Gateau – 10

Chocolate cake, cherries, crème patisserie - 517kcal)

Seasonal Crumble – 9

Crème anglaise - (520kcal)

Ice Cream – 7.5

Selection of sorbets and ice cream – Ve* (235kcal)

Sticky Toffee Pudding – 9

Butterscotch sauce, clotted cream ice cream – V (775kcal)

Sweet & Fortified Wine

All served in 75ml measures

Banyuls Rimage, M. Chapoutier, Languedoc, France - £12.50

100% Grenache, a mix of black fruit and red berries on the nose with a touch of cocoa.

Pedro Ximinez, San Emillio, Jerez, Spain - £8

Made from sun-dried grapes, the toffee, molasses and raisin flavours combine with a silky smooth texture. Perfect when poured over vanilla ice cream!

Tawny Port 10 year, Grahams, Douro - £8.5

Oak cask aged for 10 years enhances the already beautiful fig & honey notes.

Late Bottle Vintage Port, Grahams, Porto - £7

Full bodied, velvety smooth & full of ripe black fruit flavours, pairs well with cheese