

To finish

5 cheeses, homemade seedy crackers, pate de fruit, celery, grapes, oatcakes

£13 as 4th course

£5 supplement on set menus

Lemon & meringue. Set lemon curd, olive oil shortbread, basil meringue, froyo shards, candied lemon £8

Chocolate royale hazelnut dacquoise, chocolate mousse, chocolate and hazelnut Croquant, black cherries, black cherry coulis. £10

Poire belle Helene poached pear, chocolate sponge, Poire Williams gel, chocolate cremeux, vanilla espuma, pear and verbena sorbet £9

Café gourmand coffee of your choice accompanied by a smaller version of each of our desserts. £15 (£6 supplement on set menu)

Overlangshaw farm ice creams and sorbets: £3.5 per scoop
(2scoops included on set menus)

vanilla, pistachio, black forest gateau, sea salt and caramel, raspberry sorbet, strawberry rhubarb sorbet, chocolate sorbet, lemon sorbet, pear and verbena sorbet

Colonel: lemon sorbet drowned in grey goose vodka £7.50

Affogato, vanilla Ice cream and a shot of espresso. £6.50

Add a liqueur for £4

Dessert Wine & Port

Lions de Suduirat, Sauternes 14% 75ml £9

Domaine Fontanel Maury rouge 16% 75ml £12

Pedro Ximenez Lustau solera familiar 17% 75ml £8

Kopke Fine Ruby Port 19.5% 50ml £6/ L.B.V 2018 20% 50ml £8

Please notify your server of any dietary requirements.

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