

Desserts

Ice cream & sorbet selection	£8
Lemon tart, toasted marshmallow, coconut sorbet	£8.5
Blackberry pistachio frangipane tart, lime chiboust, blackberry sorbet	£8.5
Hazelnut & chocolate soufflé, toasted hazelnut ice cream	£8.5
Tarte Tatin [to share], medley spice ice cream	£17
Selection of cheeses, biscuits, fig jelly	£12
Tea or coffee and sea salt fudge	£4.95

DESSERT WINES & PORT	75ml
Chateau Septy 2015 Monbazillac	£5.5
Sticky Mickey Late Harvest Eradus 2017 Marlborough	£7.5
Quady Elysium Black Muscat 2017 California	£9
Chateau Briatte Sauternes 2012 Bordeaux	£9.5
Tokaji Blue Label 5 Puttonyos 2013 Tokaji	£12.5
Corney & Barrow Ruby Port	£5
Croft Late Bottled Vintage Port	£6.5
Warres Otima 10 year old Tawny Port	£7

SOMETHING FOR THE ROAD?

COCKTAILS £10	LIQUEUR COFFEE £8	DIGESTIF [25ml]
Amaro Alexander:	Choose from the below [50ml]	Yellow Chartreuse £5
Amaro Nonino	Jameson	Fernet Branca £5
Quintessntia, Crème de	Courvoisier VSOP	The King's Ginger £5
Cacao, Cream, Nutmeg	Grand Marnier	Cotswold Crème £6.5
Espresso Martini:	Drambuie	Liqueur [50ml]
Chase Vodka, Kahlua,	Saliza Amaretto	Saliza Amaretto [50ml] £6.5
Espresso, Sugar		Remy Martin 1738 £7
		Yamazaki 12yr £10

Some of our foods contain allergens. Please speak to a member of staff for more information or scan/click the QR code.



Feeling 'tip top' after your dining experience with us!? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.