

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
Warm sticky toffee pudding, pecan nuts, banana ice cream	£8.5
Tarte Tatin, medley spice ice cream <i>to share</i>	£17
Selection of cheeses, biscuits, fig jelly	£14
Tea or coffee & sea salt fudge	£4.95

DESSERT WINES & PORT	75ml
Chateau Septy 2016 Monbazillac	£5.5
Muscat de Beaumes-de-Venise Domaine de Coyeux 2009 Rhone	£6.5
Sticky Mickey Late Harvest Eradus 2017 Marlborough	£7.5
Chateau Briatte Sauternes 2014 Bordeaux	£9
Tokaji Blue Label 5 Puttonyos 2016 Tokaji	£13
Corney & Barrow First Reserve Ruby Port	£5
Croft Late Bottled Vintage Port 2013	£6.5
Warres Otima 10 year old Tawny Port	£7

SOMETHING FOR THE ROAD?

COCKTAILS £10	LIQUEUR COFFEE £8	DIGESTIF	25ml
Amaro Alexander	With...	The King's Ginger	£5
Amaro Nonino	Jameson	Cotswold Crème	£6.5
Quintessntia, Crème de	Courvoisier VSOP	Liqueur [50ml]	
Cacao, Cream, Nutmeg	Grand Marnier	Saliza Amaretto [50ml]	£6.5
Not A Kahlua	Drambuie	Remy Martin 1738	£7
Brugal Extra Viejo,	Saliza Amaretto	Yamazaki 12yr	£10
Kahlua, Vanilla			

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.