

DESSERTS

Lemon Posset
Marinated blackberries, almond biscuits *v/gf*

10

Selection of Ice Cream & Sorbet
Please see waiter

9

Damson Bakewell Tart
Damson purée, vanilla ice cream *v*

10

Cheeseboard
Daily selection of cheeses, please see specials menu. Peter's Yard sourdough crackers, grapes, quince paste

16

Chocolate
Dark chocolate mousse, Griottine cherries pistachio *pb/gf*

10

DIGESTIFS

SWEET WINE

Sauternes
La Fleur d'Or, France 2016

LBV Port
Ferreira, Douro, Portugal 2016

75ml

BTL

10.5

43

7

56

COGNAC & BRANDY

50ml

Hennessy VS

17

Remy Martin 1738

18.5

Remy Martin XO

27

Pisco ABA

14.5

Torres Brandy

14

Armagnac D'Aquitaine XO 20yo

22.5

Hennessy Paradis

157.5

TEA & COFFEE

Green Tea
English Breakfast
Earl Grey
Peppermint
Chamomile
Red Berries
Lapsang Souchong

5

5

5

5

5

5

5

Macchiato

4.5

Latte

5

Cappuccino

5

Flat White

5

Espresso

3

Double Espresso

4

Hot Chocolate

5

Americano

5

v vegetarian | *pb* plant based | *gf* gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

