



Desserts

Dark Chocolate Mousse Shortbread biscuits, pistachio crème Anglaise, candied pistachio, fresh berries (GF, V) (N, E, S, D, SD) 822kcal £10

Strawberries & Cream Tart Tequila poached strawberries, chocolate soil, kiwi sorbet, chocolate shards (GF, VE) (S, SD) 436kcal £9

Crispy Banana & Chocolate Spring Rolls Coffee crème patisserie, cinnamon syrup, shortbread crumb (VE) (G, S, SD) 845kcal £9

Chef's Homemade Sorbet Selection Fresh berries, broken biscuit pieces, fruit coulis, sherbet (V) (N, S, SD, E) 443kcal £8

Chef's Cheeseboard (G, M, N, SD, D, CE) 1050kcal £14

Affogato (V) (E, N, S, SD) 350kcal £10

V (VO): Vegetarian (on request) • VE (VEO): Vegan (on request) • GF (GFO): Gluten-Free (on request) • DF (DFO): Dairy-free (on request) • NFO: Nut-free on request • C: Crustaceans CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds • If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

