

Desserts

Dark Chocolate Mousse (v, gf)	10
shortbread biscuits, pistachio crème anglaise,	
candied pistachio, fresh berries (N, E, S, D, SD) 822 kcal	
Strawberries & Cream Tart (ve, gf)	9
tequila poached strawberries, chocolate soil,	
kiwi sorbet, chocolate shards (S, SD) 436 kcal	
Crispy Banana & Chocolate Spring Rolls (ve)	g
coffee crème pâtissière, cinnamon syrup, shortbread crumb (G, S, SD) 845 kcal	
Chef's Homemade Sorbet Selection (v, gf)	8
fresh berries, broken biscuit pieces, fruit coulis, sherbet (N, S, SD, E) 443 kcal	
Chef's Cheeseboard (G, MU, N, SD, D, CE) 1050 kcal	14
	14
Affogato (v) (E. N. S. SD) 350 kcal	10

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.

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-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



Dessert Wines

125ml/half bottle

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile honey, raisins and dried apricots; tremendous texture and volume on the luscious and fresh palate	8.90 / 29.00
Château Grand Jauga, Sauternes (ve)	9.90 / 31.00

Coffee & Tea

Americano 3.60	Flat White	4.10
Espresso 3.20	Everyday Brew	3.30
Latte 4.00	Tea Infusions	3.55
Cannuccino		



