

DESSERTS

FROM THE KITCHEN

Vanilla bavarois, poached rhubarb, rhubarb sorbet £9 *514kcal*

Callebaut 70% dark chocolate delice, caramelised banana, banana
& salted caramel ice cream £9 *865kcal*

Spiced ginger and date sponge, roasted pineapple, rum caramel,
coconut sorbet £8.5 *1,427kcal*

Ice cream/sorbet £2 *per scoop*

Please ask your server for today's flavours

Farmhouse cheese board, quince membrillo, crackers £13 *570kcal*

Isle of Mull

A hearty Scottish cheddar with a firm, fondant like texture that tends to be slightly more compact than other cheddars.

Reblochon

Reblochon has a slight scent of the cellar and a mild fruity taste with an intense nutty aftertaste.

Lou Perac

A small natural rinded ewe's milk cheese. Soft, uncooked and unpressed. Soft rind, nutty aroma, & sweet taste. From Larzac in Rouergue province, Midi Pyrenees.

Blu Di Buffala

A highly acclaimed blue cheese that has a number of awards, it has a light flavour with a slight sweetness, while the slightly open texture keeps it shape and melts in the mouth

FROM THE BAR

Espresso Martini £10

Absolut vanilla, Kahlua, 'Hot Numbers' Espresso

Flat White Martini £10

Absolut vanilla, Baileys, 'Hot Numbers' Espresso

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON REQUEST. ALL DISHES ARE FRESHLY PREPARED IN HOUSE, CALORIE INFORMATION MAY FLUCTUATE AND WE CANNOT GUARANTEE THE ABSENCE OF ALL ALLERGENS. ADULTS NEED AROUND 2000 KCAL A DAY.