



PUDDINGS

Sticky toffee pudding (V) 7

Vanilla ice cream

Eton Mess (V) 7

Summer berries, raspberry coulis, chantilly

Lemon meringue tart (V) 7

Cream, fresh berries

Chocolate fondant (V) 8

Pistachio ice cream

Affogato (V) 6

Vanilla ice cream, espresso

Hamish Johnston fine cheese board 9.95

*Beauvale (blue), Isle of Mull, (cheddar) Baron bigod
(soft) biscuits & red onion chutney*

DESSERT WINE & PORT

0.05cl

Chateau Delmond, Sauternes- Bordeaux 0.375cl

Sweet | Honey | Indulgent 7 | 45

Taylor's 10yr old Tawny Port 0.75cl

Rich | Dark berry | Delicate 5 | 45

COFFEE & TEA

Americano, Latte, Flat white, Cappuccino, Double Espresso 3.5

English breakfast, Earl grey, Mint, Chamomile, Green 3

(V) Vegetarian

(Vg) Vegan

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.
All weights are approximate and are taken prior to cooking. VAT is included at the current rate.