

Dessert & Digestive Menu

Honey ganache, pink grapefruit, honeycomb tuile, confit grapefruit
Black Muscat, Australia £10

Strawberry & pink gin tiramisu
Baileys 50ml £8

Peach melba souffle, raspberries, vanilla ice cream
Archers 50ml £8

Breton shortbread, cardamon ice cream, apricot
Sauternes, France 100ml £10

Chocolate delice, salted caramel ice cream, caramel sauce, vanilla fudge
Macallan 12yr £18

Warm cherry clafoutis, vanilla ice cream
Disaronno 50ml £8

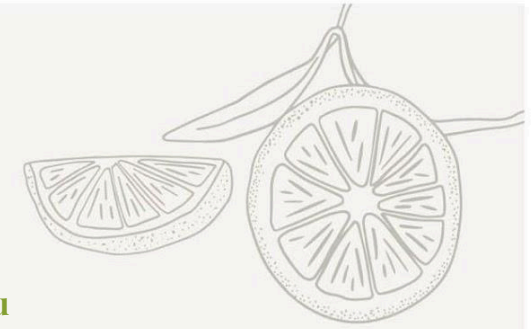
Cheese course £12

Selection of English cheeses, homemade bread, crackers, tomato chutney, plum jam, ruby port

Coffee or Tea & Pastry kitchen sweet treats £5 Irish Coffee £10

Three courses £50 | Two courses £42

Please always inform us of any allergies or intolerances before placing your order.
(Not all ingredients are listed on the menu, and we cannot guarantee the absence of allergens.)
Detailed information on the fourteen legal allergens is available on request.



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