



Dessert & Digestive Menu

Poached apricots, almond sponge, apricot gel & amaretto sorbet
Dissaronno 50ml £8

Strawberry shortbread soufflé & clotted cream ice cream
Joseph Perrier Cuvée Royale Brut Nature NV 125ml £13

Dark chocolate & mint chocolate bar, raspberry sorbet
Macallan 12yr 50ml £18

Cherry & yuzu parfait, cherry puree, lemon pastels, poached cherries
Black muscat 100ml £10

Char grilled peaches, vanilla ice cream, freeze dried raspberries
Sauternes 100ml £10

Lemon meringue pie, hazelnut praline
Cointreau 50ml £8

Cheese course £12

Selection of three English cheeses,
homemade bread, crackers, chutney's, ruby port

Coffee or Tea & Pastry kitchen sweet treats £5

Irish Coffee £10

Three courses £60 | Two courses £50

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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