



Dessert & Digestive Menu

Apple, blackberry & almond tart, apple puree, almond ice cream
Dupont Calvados VSOP 50ml £14

Hazelnut souffle, chocolate ice cream
Hibiki Japanese Harmony £18

Pumpkin creme brulee, ginger oat biscuit
Drambuie 50ml £8

Clementine clafoutis, orange ice cream
Grand Marnier 50ml £8

Dark chocolate mousse, coconut sorbet, walnut bread
Macallan 12yr 50ml £18

Date sponge, salted caramel sauce, banana ice cream
Sauternes, Petit Guiraud, Bordeaux, France 2020 £10

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.



Dessert & Digestive Menu

Apple, blackberry & almond tart, apple puree, almond ice cream
Dupont Calvados VSOP 50ml £14

Hazelnut souffle, chocolate ice cream
Hibiki Japanese Harmony £18

Pumpkin creme brulee, ginger oat biscuit
Drambuie 50ml £8

Clementine clafoutis, orange ice cream
Grand Marnier 50ml £8

Dark chocolate mousse, coconut sorbet, walnut bread
Macallan 12yr 50ml £18

Date sponge, salted caramel sauce, banana ice cream
Sauternes, Petit Guiraud, Bordeaux, France 2020 £10

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.