

Desserts

Golden Syrup Steamed Butter Pudding 6.00

Clotted cream ice cream & caramel sauce

Strawberry Pavlova (V) 6.25

Kentish strawberry, Chantilly cream & mint

Buttermilk Pannacotta 6.00

Mascovado sugar, ripened mango & mint

Apple & Rhubarb Crumble 6.00

Cinnamon & oat crumble, warm custard or salted caramel ice cream

Dark Chocolate Torte (GG, Ve) 6.25

Macerated Blackberries, heather honey & hazelnuts

Selection of Ice Cream & Sorbet (per scoop) 2.50

Ask your server for today's flavours

Local Artisan Cheese Board 6.95 / 11.95

Cracker bread, grapes, walnuts, fig & apple chutney
(Please ask server for cheese selection as often changes)

Martinis

Espresso 8.25

Chase Vodka, Kahlua, coffee, chocolate bitters

Pornstar 8.75

Grey Goose Vodka, passoa, vanilla, passion fruit, prosecco

Mudslide 9.00

Chase Vodka, Baileys, Kahlua, vanilla syrup

Dessert Wine

Chateaux Delmond Sauternes

(14% 37.5cl France)

..... 35.00

Curicó Valley Late Harvest Gewürztraminer, Montes Alpha

(15% 37.5cl Chile, 2015)

..... 6.95 / 26.65

Port

Taylors 10yr old tawny port

(100 ml, 20%)

..... 5.10

An optional service charge of 9.5% on tables of 5 or more will be applied to your bill.

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes then it's suitable for vegetarians. If you see a (v*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes then it's suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. Some of our fish and poultry dishes may contain bones.

