

Desserts

Golden Syrup Steamed

Butter Pudding 6.50

Clotted cream ice cream
& caramel sauce

Blackberry

Pavlova (GF,V) 6.25

Macerated berries, Chantilly cream
& heather honey

Mudslide Tiramisu

Trifle 6.95

Vanilla mascarpone, kimbo coffee
& shaved chocolate

Bramley Apple & Fig

Crumble 6.50

Served with warm custard and
crumbled chestnuts

Hazelnut & Double Chocolate

Brownie 6.75

Vanilla bean ice cream &
caramelized popcorn

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

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.

