

Desserts

Selection of ice creams and sorbets	£8
Sticky toffee pudding, candied pecans, vanilla ice cream	£10
Caramel crème brûlée, maple vinegar, pear sorbet	£10
Chocolate & hazelnut marquise, orange, hazelnut ice cream	£10
Apple & blackberry crumble, blackberry ice cream, vanilla custard	£10
Perl Las blue cheese or cave-aged cheddar cheese, rosemary scone, onion butter, apricot purée	£12

Dessert Wines & Port	75ml
Chateau Septy 2016 Monbazillac	£7
Muscat de Beaumes-de-Venise Domaine de Coyeux 2009 Rhone	£8
Joostenburg Late Harvest Chenin Blanc 2021	£9
Chateau Briatte Sauternes 2014 Bordeaux	£10.5
Corney & Barrow First Reserve Ruby Port	£6
Croft Late Bottled Vintage Port 2013	£7.5
Warres Otima 10-year-old Tawny Port	£8

A Little Night Cap

CHOCOLATE MARTINI £14	LIQUEUR COFFEE £9.5	DIGESTIF	25ml
Cotswold crème,	With...	Cotswold crème	£7.5
Crème de cacao, Kahlua,	Jameson	liqueur (50ml)	
double cream, espresso	Courvoisier VSOP	Saliza Amaretto (50ml)	£7.5
BANANA SPLIT £14	Grand Marnier	Remy Martin 1738	£9
Havana Club, Crème de	Drambuie	Yamazaki 12yr	£18.5
banane, Caramel, cream,	Saliza Amaretto		
double espresso			

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt out that's fine too, just let us know.

Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

