



Desserts

£9.50 EACH

FONDANT AU CHOCOLAT NOIR

A decadent dark chocolate fondant with a molten, velvety centre, paired with smooth, aromatic vanilla ice cream

**Dairy | Eggs | Gluten*

POMMES CARAMÉLISÉES ET MATCHA

Light matcha mousse topped with tender caramelised apples served with whipped cream and drizzled caramel

**Dairy | Eggs | Sulphites*

HAZELNUT PRALINE CRÈME BRÛLÉE

Custard flavored with hazelnut liqueur, topped with caramelised crushed hazelnut. Served with an amaretti biscuit

**Dairy | Eggs | Gluten | Sulphites | Nuts*

BISCOFF CHEESECAKE

Served with fresh raspberries, raspberry coulis and a rose infused cream

**Dairy | Sulphites*

BLACKCURRANT CHEESECAKE

Biscuit base topped with blackcurrant mousse & fresh fruit

** Oats | Gluten Free | Vegan*

MILLE-FEUILLE NAPOLEON

Layers of crisp puff pastry and a silky vanilla crème pâtissière

**Dairy | Gluten | Sulphites | Eggs*

DECADENT BRIGADEIRO TORTE

Velvety chocolate and brigadeiro, served with delicate orange textures

**Dairy | Sulphites | Gluten | Eggs*

BLUEBERRY BUTTERMILK CAKE

Tender, blueberry-studded buttermilk cake with silky vanilla crème anglaise

**Dairy | Eggs | Gluten | Sulphites*

THE CHEESEBOARD (SUPPLEMENT OF £8)

With Red Fox Leicester, Croxton Manor West Country Brie and Oxford Blue | served with quince jelly, truffle honey drizzle, apple, celery, grapes and artisanal crackers

**Celery | Dairy | Gluten (available Gluten Free)*

GELATO | 3 SCOOPS £8.00

produced in an area that uses gluten, egg, soy milk & nuts

CHOCOLATE *Dairy | Eggs

MADAGASCAN VANILLA *Dairy | Eggs

HONEYCOMB *Dairy | Eggs

SALTED CARAMEL * Dairy | Eggs

STRAWBERRY * Dairy | Eggs

CHERRY & CLOTTED CREAM *Dairy | Eggs

SORBETS | 3 SCOOPS £8.00

produced in an area that uses gluten, egg, soy milk & nuts

RASPBERRY

PASSION FRUIT

CHAMPAGNE *Sulphites

To accompany and enrich your pudding, why not indulge in a little

HEAVEN ON EARTH...

£7.00 per glass
£21 per bottle (375ml)

Intensely sweet nose combining heady scents of honey, oranges, apricots, marmalade and raisins. Well-balanced acidity counters the sweetness and keeps the wine fresh.

Moreish butterscotch finish.

A real treat!





Coffee and Teas

Espresso (single or double) £3/£3.75	£3 each
Americano £3.50	English breakfast tea
Flat White £4.25	Peppermint
Latte Cappuccino £4.25	Chamomile
Cortado £4.00	Green tea
Mocha Hot chocolate £4.25	Earl grey

Liqueur Coffee £7.50

Irish Coffee (Jamesons)	Rum Coffee
Amaretto Coffee	Tia Maria Coffee
Baileys Coffee	Brandy Coffee
Cointreau Coffee	

****FOOD ALLERGIES AND INTOLERANCES****

Beneath, or to the right-hand side of each dish, we have listed any of the 14 major allergens they may contain, they are typed in bold and denoted by asterisk.

Although we have done everything we can to ensure you are as informed as possible, we kindly ask you to **ALWAYS** let your server know everything you may be allergic to, before you place your order.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

Please Beware:

There are many allergens that do not find themselves named in the '14 major allergens' list; if your allergy is not part of that inventory, please speak to our staff about your requirements; they will be delighted to help.

****We love our staff and hope you do too; we wanted to let you know that all tips and service charges are distributed to waiting staff and all those who looked after you, the kitchen staff and the bar staff, none is taken by the owners****

