



Desserts

£9.50 EACH

TARTE AUX POMMES

Warm caramelised apple tart, accompanied by a gently spiced berry compote served with vanilla ice cream

**Dairy | Sulphites | Gluten | Eggs*

MÔUSSE AU CHOCOLAT NOIR

Rich dark chocolate mousse served with ginger biscuit crumb, fig compote and a sweet balsamic reduction

**Dairy | Eggs | Sulphites | Gluten*

ORANGE CRÈME BRÛLÉE

Silky citrus-infused custard with a caramelised sugar crust, served with buttery shortbread biscuits

**Dairy | Eggs | Gluten*

TARTELETTE BANOFFEE

Crisp pastry filled with caramel and banana, finished with a warm butterscotch sauce

**Dairy | Sulphites | Gluten | Eggs*

STICKY DATE PUDDING

Sticky date pudding, moist and comforting, paired with Irish cream toffee, brûléed banana served with coconut ice cream

**Dairy | Gluten | Sulphites | Eggs*

PROFITEROLES

Crème pâtissière-filled profiteroles with warm chocolate served with vanilla ice cream

**Gluten | Dairy | Eggs | Sulphites*

BISCOFF CHEESECAKE

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

**Dairy | Sulphites | Gluten*

GIN & RASPBERRY CHEESECAKE (VE)

A delicate harmony of silky cheesecake, vibrant raspberry and gentle gin botanicals

**Soy*

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****

