



Desserts £9.00 EACH

STRAWBERRY & PISTACHIO TARTLET

A crisp butter pastry tartlet filled with seasonal strawberries and rich pistachio cream, served with lightly sweetened Chantilly cream

**Dairy | Gluten | Eggs | Nuts*

PEANUT BUTTER PARFAIT

Light and creamy peanut butter parfait paired with salted caramel sauce and sliced fresh banana

**Dairy | Eggs | Sulphites | Nuts*

RASPBERRY & ROSE CRÈME BRÛLÉE

Silky citrus-infused custard with a caramelised sugar crust, served with buttery shortbread biscuits and white chocolate crumb

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

CHOCOLATE & HAZELNUT CHEESECAKE

A velvety nutella cheesecake with rich chocolate and roasted hazelnut notes, set on a buttery biscuit base.

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

STICKY DATE PUDDING

A rich and indulgent sticky toffee pudding served warm with vanilla ice cream

**Dairy | Gluten | Soy | Sulphites | Vegan available*

WARM CHOCOLATE BROWNIE

Rich chocolate brownie served warm with black cherry compote and creamy pistachio ice cream

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

VANILLA MILLE-FEUILLE

Delicate layers of puff pastry and vanilla crème pâtissière, served with pineapple compote and crisp dehydrated coconut

**Dairy | Sulphites | Gluten*

CAFÉ VIN CINQ RUM BABA

A light and delicate rum-soaked baba, served with vanilla Chantilly cream and seasonal berries

**Dairy | Sulphites | Gluten | Eggs*

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!

