



Desserts

£9.00 EACH

THE BOURBON PECAN TART

Rich chocolate tartlet with toasted pecans and warming bourbon, served with mocha ice cream, crème fraîche and caramel sauce

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

YUZU AND WHITE CHOCOLATE CRÈMEUX

Silky caramelised white chocolate crèmeux served with sharp yuzu gel, passion fruit sorbet and a crisp sesame tuile

**Dairy | Eggs | Sulphites | Sesame*

PISTACHIO & MORELLO CHERRY CRÈME BRÛLÉE

Silky pistachio custard beneath a crisp caramelised sugar crust, served with Morello cherry compote & delicate almond amaretti biscuits

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

LEMON & ELDERFLOWER CHEESECAKE

Silky lemon and elderflower cheesecake served with raspberry sorbet, sharp lemon curd and fragrant elderflower gel

**Dairy | Sulphites | Gluten*

BRIOCHE PAIN PERDU

Golden caramelised brioche served with pear jam, smooth vanilla ice cream and toasted pistachios

**Dairy | Gluten | Sulphites | Nuts*

CLASSIC FRENCH CRÊPES SUZETTE

Delicate crêpes in a warm caramelised orange and Grand Marnier sauce, flambéed at your table

**Gluten | Dairy | Eggs | Sulphites*

FIG & HONEY MILLE-FEUILLE

Layers of crisp, caramelised puff pastry with honeyed fig, served with smooth vanilla diplomat cream and roasted figs

**Dairy | Sulphites | Gluten*

THE TIPSY APPLE BABA

A light whiskey-soaked baba served with apple jam, sharp apple compote, buttery shortbread crumb and smooth vanilla cream

**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!

