



## DESSERTS

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Steamed Treacle Pudding ..... 9.00  
lemon curd

Date & Molasses Sticky Toffee Pudding .....11.00  
vanilla ice cream

Cherry Bakewell Tart.....10.00  
vanilla ice cream

Coconut Tapioca (vg) ..... 8.50  
mango sorbet

Warm Rice Pudding .....8.00  
clotted cream, plum compote

Mini Doughnuts .....9.00  
lemongrass diplomat cream, herb granite

Ice Cream and Sorbets ..... 7.50  
ask your server

Cheese Board .....19.00

lavash, onion relish, quince jelly  
Stilton, Pouligny Saint-Pierre (u), Twanger

### SHARING DESSERT

Eton Mess (vg) 16.00

berries, Chantilly, meringue, strawberry sorbet

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need 2000kcal a day. Calorie information is available on request.