

Desserts

Dulce de Leche Ice Cream *gf* 4

Apple, Blackberry & Plum Pastilla Cinnamon Sugar, Tahini & Vanilla Custard 9

Chocolate Nemesis Ginger Honeycomb, Orange Labneh 8

Whole Wood-fired Baked Tunworth Cheese (*For two, to share - 10 per person*)
Carrot & Blackberry Chutney, Croutons

Cocktails After

Espresso Date 10

Cognac, Date Syrup, Nocello, Espresso, Walnut *gf**

Bitter Untwisted 11

Grand Marnier, Sour Cherry, Bourbon, Vermouth, Luxardo Maraschino Cherries *gf**

Sweet & Smokey 11

Mezcal, Fig Liqueur, Honey Syrup, Orange Bitters *gf**

Sparkling Sorbet 10

Grey Goose L'Orange, Cointreau, Elderflower Cordial, Prosecco, Lemon Sorbet *gf**

Dessert Wines

Marsanne, Cane Cut, Tahbilk 50cl *gf*

btl. 38 | gls. 6

Victoria, Australia 2015

Black Muscat, Elysium, Quady 37.5cl *gf**

btl. 35 | gls. 7.5

California, USA 2017

Port

500ml btl.

LBV Port, Barros Douro, Portugal *gf*

4.5 50

2005 Colheita Port, Barros Douro, Portugal *gf*

7 75

*All dishes containing a * are Vegan | gf, gluten free*

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.