

## Desserts

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**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

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**Dark Russian** 10  
Black Cow Vodka Rocks, Frangelico, Mr Blacks Coffee, Cinnamon

**Kentucky Pear** 10  
Woodford Reserve, Pear Liqueur, Lillet Blanc

**Sweet & Smokey** 11  
Mezcal, Fig Liqueur, Honey Syrup, Orange Bitters

**Sparkling Sorbet** 10  
Blood Orange Gin, Lemon Cordial, Rhubarb, Prosecco, Raspberry Sorbet

## Dessert Wines

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**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.*

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**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 ingredients*

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.