

Desserts

- Clementine Panna Cotta** Sweet Spices, Granola 7
- Bitter Chocolate Tart** Blackberries, Crème Fraiche, Pistachio 8
- Dulce de Leche** Ice Cream* 4
- Chocolate Truffles** 4
- Whole Wood-fired Tunworth Cheese for Two** Chutney, Croutons 10pp


Cocktails After

- Burnt Orange Espresso** 12
Frangelico, Mozart Chocolate Liqueur, Coffee, Egg White
- Orange Kiss** 12
Pimm's, Grand Marnier, Honey, Lemon Juice, Orange Bitters
- Sweet & Smokey** 13
Mezcal, Apricot Liqueur, Honey Syrup, Orange Bitter
- Sparkling Sorbet** 12
Mango sorbet, Cazcabel Coconut, Elderflower Cordial, Prosecco

Dessert Wines

- Sauternes, Château Suduiraut** 37.5cl btl. 49 | gls.10.5
Bordeaux, France
- Black Muscat, Elysium, Quady** 37.5cl btl. 41 | gls. 8.5
California, USA 2017
- Port** 50ml btl.

- LBV Port**, Barros Douro, Portugal* 5.5 65
- 2005 Colheita Port**, Barros Douro, Portugal* 9 85

All dishes containing  are Vegan | All dishes containing * are NGCI No Gluten-containing 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 free from unintentional allergens. 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.