

DESSERT MENU *with* WINE PAIRINGS



Sticky toffee sundae (V)	£13
medjool dates, Madagascan vanilla Chantilly, black treacle butterscotch	
<i>Paired with</i>	
Muscat "Campbells" - Rutherglen - Victoria, Australia (Ve)	100ml £13
Crème brûlée (NGCI) (V)	£12
poached Cornish strawberries	
<i>Paired with</i>	
Petit Guiraud - Sauternes - Bordeaux, France	100ml £15
Tart au citron (NGCI*)	£13
raspberry marshmallow, vanilla ice cream	
<i>Paired with</i>	
Limoncello, Luxardo - Sorrento, Italy	100ml £9
Dark chocolate delice (NGCI) (V)	£12
olive oil, sea salt, caramelised banana	
<i>Paired with</i>	
Recioto della Valpolicella Valpatena - Veneto, Italy	100ml £18
Sharpham brie or Helford blue (V)	£15
toasted malt loaf, sherry-soaked raisins	
<i>Paired with</i>	
Taylor's 10 Year Old Tawny - Douro, Portugal	100ml £15

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available