



GARDEN ROOM

DESSERT

Crème brûlée, house-made butter shortbread	● V	8.50
Chocolate bombe, Madagascar vanilla ice cream, honeycomb, hot salted caramel sauce	● V	11.50
Poached pear, raspberries, Madagascar vanilla ice cream, raspberry coulis, almond crumb	● V	8.50
● VE option available		
Sticky toffee pudding, toffee sauce, clotted cream and honeycomb ice cream	● V	8.50

Ice creams		7.50
chocolate and sea salt, Yorkie chocolate chunks	● V	
strawberry, strawberry sauce, fresh strawberry slices	● V	
Madagascar vanilla, sugar sprinkles	● V	
honeycomb and clotted cream, honeycomb pieces	● V	
coconut, toasted coconut shavings	● VE	

AFTER DINNER SERVES

Limoncello	6.00
Amaretto	6.00
Drambuie	6.00
Baileys	6.00

COFFEES

Irish	10.00
Calypso	10.00
Baileys	10.00



Scan here to view
calorie menu.

● V vegetarian ● VE vegan

Adults need around 2,000 Kcal a day.
All items are subject to availability. Please inform your server of any allergies or intolerances before ordering. While care is taken, dishes are prepared in kitchens handling all allergens, and cross-contamination is possible. A discretionary 12.5% service charge will be added, with gratuities shared in full with our team. All prices include VAT at the current rate.