



GARDEN ROOM

DESSERT

Crème brûlée, house-made butter shortbread **V** 8.50

Chocolate bombe, Madagascan vanilla ice cream, honeycomb,
hot salted caramel sauce **V** 11.50

Poached pear, raspberries, Madagascan 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**

Madagascan 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

Calyпсо 10.00

Baileys 10.00



Scan here to view calorie menu and supplement charges.

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. There is an additional supplement charge for dishes marked with a * when guests are dining as part of a dinner inclusive package. Please speak to your server for details on what is included or scan the QR code, anything additional will be charged separately.