

DESSERTS

Custard doughnut, macerated rhubarb, rhubarb jam, glazed whole almonds	9
Chocolate tiramisu, 70% Guiana dark chocolate, whipped mascarpone ganache, coffee-soaked chocolate sponge	10
Orange and dark chocolate cremeux, orange gel, candied orange, blood orange sorbet and hazelnut sponge	9
Peanut butter jelly ice cream sandwich	6.50
Chocolate macaron, peanut butter parfait	
British cheese selection	12
Lincolnshire poacher, Blacksticks blue, Tunworth, homemade chutney, artisan crackers & quince	
Selection of ice creams and sorbets ask your server for today's choice	7
Tea & Coffee	3.95
Superior selection of Jing teas	
Assam Breakfast Earl Grey Organic Jade Sword Green Tea Whole Chamomile Flowers Lemongrass & Ginger Organic Darjeeling Second Flush Moroccan Mint	
Barista specialty coffees	
Americano Latte Cappuccino Flat White Mocha	
Liqueur Coffees	9.5
Irish French Italian Spanish	
Liqueurs	5.95
Baileys 50ml	
Kahlua 50ml	
Tia Maria 50ml	
Dessert & Fortified Wine	
Sauternes 75ml	8.5
Graham's Port 50ml	5
Harvey's Bristol Cream 50ml	4.5
Antica Formula Vermouth 50ml	7

If you have any dietary requirements or food allergies, please let us know. Please be aware that due to shared cooking & preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.
All prices shown are VAT inclusive at the current rate.
A discretionary 10% service charge will be added to your bill