



Desserts

PTMY Sticky Toffee Pudding 7.50 (v)

Salted caramel sauce, crushed hazelnuts, vanilla ice cream

Salted Caramel Brownie 7.50 (gf, v or ve)

Chocolate soil, berry compote, Chantilly cream,
vanilla ice cream

Eton Mess 7.50

Meringue, macerated strawberries, vanilla pod cream,
elderflower jelly

Apple & Rhubarb Crumble 8.50 (gf or ve)

Served with vanilla ice cream

Mille-Feuille 8.50 (v)

Raspberry, white chocolate crèmeux, gin jelly,
lemon balm

Elderflower & Strawberry Cheesecake 9.50

Macerated strawberries, raspberry truffle, gin jelly

Cheese Board 13 (v)

Artisan crackers, truffle honey, smoked almonds,
house chutney

Ice Cream & Sorbet Selection 6 (v or ve)

Ask your server for today's flavors

Please advise your server if you have allergy or dietary requirements. All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free of all allergens due to the risk of cross contamination.
