

Dessert

Stuart's Sticky Toffee Pudding 7.00

Homemade ginger ice cream and butterscotch sauce

{Glenmorangie} 10-year-old, Scottish Highlands, Scotland 25ml **3.30**

Strawberry 8.00

Vanilla pannacotta, clotted cream shortbread, strawberry sorbet, crystallised pistachio

{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml **5.50**

Fig 8.00

Caramelised fig, walnut oil sponge, mascarpone and fig ripple ice cream, walnut praline

{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml **5.50**

Plum and Liquorice 8.00

Free form vanilla crème brûlée, sugar roasted plums, liquorice ice cream

{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml **5.50**

Pear Tart Tatin for Two 16.00

Pear tart tatin with vanilla ice cream, sage and walnut ice cream and ginger ice cream

{Muscat, Beaume de Venise} Domainede Fenouillet Rhone, France 100ml **5.50**

Homemade Ice Creams and Sorbets 6.00

A selection of three of our freshly churned ice creams and sorbets

- please ask for today's flavours

***Food Allergies and Intolerance.** Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices.*

***Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.*

***Discretionary Service Charge of 10%** will be added to tables of 8 or more guests.*