

TO FINISH

DESSERTS

Zesty lemon tart £6.75
Homemade and served with raspberry sorbet

Strawberry Eton mess £6.75
Goes perfectly with a glass of Brachetto, Italy £8/glass

Sticky chocolate brownie £6.75
Served hot with pistachio ice cream

Espresso panna cotta £6.50
A smooth panna cotta topped with a sweetened espresso syrup. Goes perfectly with a glass of Pedro Ximénez, Spain £9.25/glass

Apple and raspberry crumble £6.75
Served with a homemade custard. Goes perfectly with a glass of Mombazillac 2017 £7.25/glass

Our cheeseboard £9.95
With a selection of the best British cheeses, served with freshly made chutney and seeded crackers. Goes perfectly with a glass of Port £6.75/glass

Selection of Fishworks ice cream with Lingue di Gatto £6.75
For an even bigger treat, try our ice cream with Pedro Ximénez poured on top £13.75

GELATO AND SORBET

Try a scoop (or two) from Amore di Gelato, a small family-run ice cream producer

GELATO £2.50
Vanilla
Chocolate
Strawberry
Pistachio
Cassis
Amaretti
Coffee
per scoop

SORBET £2.50
Raspberry/ Lemon Sorbet
per scoop

DESSERT WINES AND PORT

Palazzina Moscato Passito 2015, Piemonte, Italy
Intense lemon curd, marmalade and citrus peel with lightly floral notes
100ML 375ML
£8 £30

Pedro Ximénez, Gutierrez Colosia, Spain
A big, rich flavour, brimming with raisins and sultanas
100ML 750ML
£9.25 £55

Monbazillac 2017, Domaine de Grange Neuve, France
A very rewarding wine, as good as many Sauternes. Well balanced and fresh with summer fruits and spicy aromas
100ML 500ML
£7.25 £35

Wiese & Krohn 2013/15, Late bottled vintage, Portugal
100ML 750ML
£6.75 £49

Brachetto d'Acqui DOCG 2020, "Braida" di Giacomo Bologna, Rocchetta Tanaro, Italy
100ML 375ML
£8 £27

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.