

DESSERTS

CHOCOLATE BROWNIE

A Rich, Fudgy, and Decadent Square of Pure Chocolate Indulgence, Served Warm with a Dusting of Icing Sugar & Chocolate Sauce.

KEYLIME PIE

A Bright, Sun-Kissed dessert. Creamy Filling Crafted with Key lime Juice, Nestled in a Buttery shortcrust and Crowned with Torched Italian Meringue.

COCONUT PANNA COTTA

A Silky-Smooth and Delicately Set Coconut Cream Dessert, Infused with Vanilla. Served with a Vibrant Diced Chard Pineapple and Toasted Coconut Flakes.

PUMPKIN CHEESECAKE

Features a luxuriously light filling, brimming with real pumpkin and notes of cinnamon, nutmeg, and clove. Served with a salted caramel drizzle.

CHEESE BOARD

A Board of Three Classic Cheeses, Colston Bassett Stilton, Rutland Red & Brie Plaisir de Roy, Chutney, Assortment of Grapes & Selection of Crackers



DESSERTS

COFFEE

3.00

*The perfect companion to your dessert.
Choose from our Double Espresso or Americano*

LIMONCELLO

4.00

*The quintessential Italian digestivo. Our vibrant, sun-kissed liqueur is intensely
lemony, refreshingly sweet, and served ice-cold to cleanse the palate.*

GRAHAM'S MALVEDOS

5.20

*A distinguished Single Quinta Vintage Port from a legendary house. Rich, full-bodied, with
layered notes of dark berries, chocolate. The quintessential companion to fine cheese or chocolate.*

ORANGE MUSCAT & FLORA

4.80

*An exquisite pairing for fruit-based desserts. The wine's vibrant acidity and intense aromatics
of candied citrus peel and white flowers provide a perfect counterpoint to creamy or tart finales.*

HERBAL TEAS

3.00

*A selection of caffeine-free botanicals, chosen to soothe and satisfy. From calming chamomile
blossoms to vibrant peppermint leaves, find your perfect post-dessert moment.*

