

DESSERTS

CHOCOLATE MOUSSE 7.95

A Dream for Chocolate Lovers: Velvety Chocolate Mousse Topped with Crunchy, Buttery Honeycomb that Melts in your Mouth.

BRANDY SNAP TART 8.50

A Brandy Snap Tart with a Golden, Buttery Pastry Shell & a Rich, Sticky Filling. Served Warm with a Generous Dollop of Silky Chantilly Cream.

RHUBARB CRÈME BRÛLÉE 8.95

A Silky, Rhubarb-infused Vanilla Crème Brûlée, Topped with a Cracking Golden Caramel Crust. Accompanied by a Sharp & Sweet Rhubarb Compote.

STRAWBERRY FRAISIER 9.50

Our Strawberry Fraiser Features Strawberry-soaked Layers with Mascarpone Cream & Marinated Strawberries, Finished with Strawberry Syrup.

CHEESE BOARD 10.95

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.*

