

DESSERTS



Warm Sugar Cinnamon Danish, topped with Salted Caramel Ice Cream, Chocolate Sauce, and Candied Pecan Nuts (vg)	£10.50
Vanilla Panna Cotta with White Chocolate Sauce and Raspberry Compote	£10.50
Apple Tart Tatin with Vanilla Ice Cream (ve)	£10.50
Passion Fruit Delice	£10.50
Cheese Platter with Crackers, Grapes, and Seasonal Chutney (vg)	£16.00

Enjoy an after dinner cocktail:

MOCHA MARTINI	£14.50
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Bourbon, Baileys, Kahlúa, Double Espresso and Chocolate Powder Garnish

BRANDY ALEXANDER	£14.50
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Courvoisier, Creme de Cacao White, Creme de Cacao Brown and Single Cream with a Freshly Grated Nutmeg Garnish

Americano	£5.00	Twinings Tea	£4.50
Cappuccino	£5.00	Choose from one of our delightful teas	
Flat White	£5.00	• English Breakfast	
Latte	£5.00	• Earl Grey	
Mocha	£5.00	• Peppermint	
Double Espresso	£4.50	• Green Tea	
Add a drop of Caramel or Vanilla Syrup	£0.50	• Red Bush Caffeine Free	
		• Camomile	
Add a tipple of your choice:	£3.00	• Lemon and Ginger	
Whiskey, Kahlúa, Rum, Brandy, Baileys, Vodka		• Cranberry and Raspberry	
Hot Chocolate	£5.00		
A timeless classic of Steamed Milk and Chocolate			
Luxury Hot Chocolate	£6.00		
Cosy up with Steamed Milk and Chocolate, topped with a sumptuous swirl of Whipped Cream and Mini Marshmallows			

(vg) is Vegetarian and (ve) is Vegan. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. A discretionary 10% service charge will be added to your bill. February 2026.