

Desserts

Sticky toffee pudding, caramel sauce, vanilla ice cream 8.95 V, GF-R, VE-R

Treacle Tart, Cointreau Ice-cream, Caramelised oranges, candied orange zest 8.95 V

Summer Berry & Cinnamon Apple Crumble, crème anglaise 8.85 V

Mixed berry pavlova, Chantilly cream, berry compote 8.95 \times

Skipper Sundae 9.25 V, GF-R

White chocolate & raspberry crème brûlée, vanilla shortbread 8.95 V, GF-R

Warm chocolate chunk cookie, chocolate ice cream, lashings of chocolate sauce 7.95 V

Affogato & Cantuccini, flavoured with fruit, nut & chocolate 7.95 V, Decaf Available on Request

Liqueur Affogato & Cantuccini, flavoured with fruit, nut & chocolate 10.95 V, Decaf Available on Request Choose from: Amarula, Bailey's, Disaronno, Cointreau or Tia Maria

Selection of artisan cheese, fig relish, fruit, biscuits 11.95

Ice-cream & sorbet - One scoop 2.65 three scoops 7.25

- Strawberry GF-R
 Chocolate GF-R
 Blackcurrant Sorbet VE-R, GF-R

Liqueur Coffee

French coffee, Courvoisier VS, cream 8.45
Calypso coffee, Kahlua, cream 8.45
Irish coffee, Jameson's, cream 8.45
Decaf available on request

Dessert Wines

Fonseca Port, full-bodied and firm 75ml 4.75

Pedro Ximenez, intense and sweet 75ml 4.95

Moscato D'asti, notes of acacia honey and apricot 75ml 5.25

Sauternes, fresh and light 75ml 7.50

V: Vegetarian VE-R: Vegan on request GF-R: Gluten-free on request DF-R: Dairy-free on request

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross-contamination may occur.