

TO INDULGE

Lemon posset, Earl grey jelly & shortbread <i>gf</i>	9
Cinnamon churros with salted caramel & vanilla cream	8
Dark chocolate tart, malt ice cream & orange	9
Steamed ginger pudding with mulled pear sorbet	9
Tahiltain vanilla affogato	8
Cheese from the British Isles with chutney & biscuits Please ask our server for today's cheeses (<i>Small / Large</i>) 14 / 19	9
A selection of home-made ice creams or sorbets v/ve <i>Please ask our server for today's selection</i>	9
Selection of Ice Creams and Sorbets <i>Please ask our server for today's selection</i>	7.5

DESSERT COCKTAILS

The Nightcap	14
15 year old Spanish brandy, manzanilla sherry, coffee liqueur & espresso.	
Treacle	13
Spiced rum, fresh apple and demerara.	
Rob Roy	12
Blended scotch whisky, sweet vermouth.	

DESSERT WINE

	COUNTRY/REGION	125ML	BOTTLE
Rubis Chocolate Wine <i>15% vol</i>	Spain, Rioja	10.5	40
Sauternes Dulong <i>2019, 13% vol</i>	France, Bordeaux	11	45
Cockburns Special Reserve Port <i>20% vol</i>	Portugal, Douro	12	60

HOT DRINKS

Dairy and Oat Milk Available

Coffee by Old Spike Roastery

Espresso	2.8
Double Espresso	3.2
Flat White	3.5
Cappuccino	3.5
Latte	3.5
Americano	3.5
Hot Chocolate	3.5
Macchiato	3
Double Macchiato	3.5

Tea by Tea Makers of London

Luxury English Breakfast	5
Supreme Earl Grey	5
Peppermint Leaves	5
Chamomile Blossoms	5
Hibiscus Bora Bora	5
First Flush Darjeeling House Blend	5
Assam Manjushree	5
Sencha Goji-berry	5
Pomegranate Blend	5
Imperial Jasmine Silver Needle	5

For allergen information please ask your server.

*All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.
If you have a known allergy please speak to a member of staff before ordering.*

Ve - Vegan GF - Gluten Free

A discretionary service charge of 12.5% will be added to the final bill.