

## **DESSERTS**

<b>Marmite chocolate semifredo</b> pistachio sponge, raspberry sorbet <i>524kcal</i>	11.00
Polenta cake pumpkin custard, apple compote 884kcal	10.00
Date and molasses sticky toffee pudding vanilla ice cream 478 kcal	10.00
Tofu chocolate mousse (vg) vegan vanilla ice cream 469 kcal	10.00
lce creams and sorbets chocolate, vanilla, rum and raisin 42/43/53 kcal raspberry, mango, lemon 24/26/30 kcal	7.50
Frangipane tart plum compote, plum sorbet 514 kcal	10.00
Churros salted caramel 1462 kcal	10.00

## **CHEESES**

## Whole baked Tunworth - to share 40.00

honeycomb, figs, celery, lavash, sourdough bread 1393kcal

## Cheese selection

lavash, onion relish, quince jelly 248 kcal

Stilton (221 kcal), Pouligny Saint- Pierre (97 kcal), Twanger (123 kcal), Venaco (100 kcal)

1 cheese 9.00

2 cheeses 14.00

4 cheeses 24.00

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(vg) - suitable for vegan / (v) - suitable for vegetarian . Adults need around 2000 kcal day. 13% discretionary service charge will be added to your bill. Prices include VAT.



SWEET AND FORTIFIED WINES	100ml
Moscato, d'Asti, 2022, Alasia, Piedmont, Italy	7.00
Vouvray moelleux, 2014, St Martin, Chataignerie, France	10.50
Tokaji, 2018, Edes Szamorodni, Dorgo vineyard, Disznoko, Hungary	11.50
Sauternes, 2014, Castelnau de Suduiraut, France	12.50
Port, NV Graham's Six Grapes, Portugal	7.50
Port, 2017 Graham's LBV, Portugal	8.00
Port, Graham's Tawny 10yo, Portugal	9.00
Madeira Sercial 10yo, Justino's Madeira Verdelho, Portugal	9.00
Verdelho 10yo, Blandy's	9.00
Sherry, Dry, Fino, Fernando de Castillia, Spain	7.50
Sherry, Sweet, Pedro Ximenez, Fernando de Castillia, Spain	8.50
COFFEES	
Single espresso 58kcal	3.00
Double espresso 116 kcal	3.50
Single macchiato 108 kcal	3.25
Double macchiato 182 kcal	3.75
Cappuccino 157 kcal , Latte 223, Flat white 240 kcal	4.00
Americano 116 kcal	4.00
Hot chocolate 222 kcal	4.00
TEAS AND INFUSIONS	
English Breakfast, Earl Grey	4.00
Lemon and ginger, Moroccan mint, chamomile, green tea	4.00