

DESSERT MENU

STOLLEN TRIFLE 400kcal	10.00
Set brandy custard, satsuma, cinnamon Chantilly	
ALMOND & CHOCOLATE YULE LOG 955kcal	9.60
Poached cherries /vg	
STICKY TOFFEE PUDDING 742kcal	9.50
Vanilla ice cream /n /v	
CHOCOLATE & COCONUT MARQUISE 524kcal	10.00
Coconut and cardamom sorbet	
MONT BLANC TART 518kcal	10.00
White chocolate & cognac mousse, biscoff caramel, chestnut cream, milk ice cream	
CHEESE SELECTION 813kcal	10.50
Crackers, burnt apple, chutney	

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

12.5% discretionary service charge will be added to your bill. Prices include VAT.