

crafthouse

DESSERT MENU

RHUBARB DELICE 282kcal	11.00
Poached rhubarb, fennel pollen & honey mousse, amaretto sponge, crème fraiche sorbet	
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	
BERGAMOT TART 257kcal	10.00
Bergamot mousse, mandarin crème diplomat, crispy meringue	
CHEESE SELECTION 813kcal	10.50
Crackers, 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.