

## DESSERT MENU

<b>RHUBARB DELICE</b> 282kcal	11.00
Poached rhubarb, fennel pollen & honey mousse, amaretto sponge, crème fraiche sorbet	
<b>STICKY TOFFEE PUDDING</b> 742kcal	9.50
Vanilla ice cream v	
<b>CHOCOLATE &amp; COCONUT MARQUISE</b> 524kcal	10.00
Coconut and cardamom sorbet	
<b>BERGAMOT TART</b> 257kcal	10.00
Bergamot mousse, mandarin crème diplomat, crispy meringue	
<b>MISO CRÈME CARAMEL</b> 285kcal	10.00
Poached plum, vanilla waffle vg	
<b>CHEESE SELECTION</b> 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.