

DESSERT MENU

BAKED AMARETTO JAPANESE CHEESECAKE 476kcal	11.00
Mocca ice cream, whipped vanilla milk /v	
STICKY TOFFEE PUDDING 742kcal	9.50
Vanilla ice cream /v	
CHOCOLATE & COCONUT MARQUISE 524kcal	10.00
Coconut and cardamom sorbet	
BERGAMOT TART 257kcal	10.00
Bergamot mousse, mandarin crème diplomat, crispy meringue	
MISO CRÈME CARAMEL 285kcal	10.00
Poached plum, vanilla waffle /vg	
CHEESE SELECTION 813kcal	12.00
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.