

## DESSERT MENU

**BAKED AMARETTO JAPANESE CHEESECAKE** 476kcal 11.00  
Mocha 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

**RASPBERRY & SHERRY TRIFLE** 367kcal 12.00  
Chantilly cream, crème de framboise ripple ice cream

**CHAMPAGNE COMPRESSED STARWBERRIES** 166kcal 12.00  
Elderflower meringue, whipped coconut yoghurt, apple marigold, grape sorbet /vg

**CHEESE SELECTION** 813kcal 12.00  
Crackers, chutney

Pair any dessert with a glass of Nyetimber Cuvee Chérie for £13.25

*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.