

DESSERTS

STICKY TOFFEE PUDDING
688 kcals
Butterscotch sauce, vanilla ice cream
9

LEMON MERINGUE PIE
809 kcals
Raspberry sorbet, berry coulis
9

LOTUS BISCOFF CHEESECAKE VE
829 kcals
Plant based toffee sauce,
Vegan ice cream
9

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CHOCOLATE & CHERRY TART VE
749 kcals
Chocolate sauce, cherry compote
9

TREACLE TART
574 kcals
Lemon curd, ice cream
9

SELECTION OF BRITISH & IRISH CHEESES 819 kcals
Spiced pear chutney, grapes,
truffled honey, sourdough crisps
13.5

SELECTION OF ICE CREAM AND SORBET 545 kcals
9
3 scoops of ice cream, ask your server for available flavours

DESSERT WINE & PORT

	37.5cl	125ml
LATE HARVEST SAUVIGNON BLANC (Chile)	20	7.5
CHATEAU LAURIGA HORS D'AGE (France)	28	

COCKBURNS SPECIAL PORT
4.8

DOWS QUINTA VINTAGE PORT
5

QUINTA DO VALLADO PORT
5.5

HOT BEVERAGES

LIQUEUR COFFEE with cream	8	ESPRESSO	3.2
▪ IRISH ▪ TIA MARIA		FLAT WHITE	4
▪ BAILEYS ▪ COINTREAU		HOT CHOCOLATE	4
AMERICANO	3.7	MOCHA	4
CAFÉ LATTE	4	TEA	3.7
CAPPUCCINO	4	FLAVOURED SYRUPS AVAILABLE	25p
DOUBLE ESPRESSO	3.9		

DINNER
THEN DUVET



VE Dishes suitable for Vegan

V Dishes suitable for Vegetarian

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.
A discretionary 10% service charge will be added to your bill.

