



DESSERTS

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| Dark chocolate fondant, vanilla ice cream (v) | 10 |
| Lemon posset, shortbread biscuits | 10 |
| Strawberry Eton Mess (VG) | 10 |
| Sticky toffee pudding, vanilla ice cream (v) | 8 |
| Chef's selection of cheeses | 14 |
| Selection of ice creams 311 kcal (v) or sorbets (VG) | 7.5 |

Sweet Wine

75ml

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|---|-----|
| 2020 Monbazillac, Domaine de Grange Neuve, France | 7.5 |
| 2019 Sauternes, Chateau Roumieu, Bordeaux, France | 12 |
| 2019 Tokaji Late Harvest Oremus, Hungary | 14 |

Port

| | |
|-------------------------------------|----|
| 10yo Graham's, Tawny, Portugal | 10 |
| Graham's Six Grapes, Ruby, Portugal | 6 |

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 i.e. 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.

Adults need around 2000 kcal a day. Calorie information is available on request.

A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%



TISANE & INFUSIONS

Brew Tea Co. loose-leaf teas 4

The Brew Tea Co has taken the Great British brew and updated it for the 21st century. Striving to keep things simple and do it properly, the small British company offers a range of delicious, top quality loose-leaf teas which can be enjoyed at any time of your meal.

English breakfast – Indian Assam & Sri Lankan Ceylon blend
Malty, fresh, buttery & smooth

Moroccan mint – peppermint & gunpowder green tea blend
Fresh, clean & minty

Earl Grey – Ceylon, bergamot oil, orange peel & calendula petals
Light, fruity, delicate

Lemon & ginger – apple, rosehip, hibiscus, lemon verbena blend
Light ginger kick, lemony with floral finish

Chai – Assam, cardamom, cinnamon, cloves, ginger blend
Robust, earthy & aromatic

Green Tea– Chinese green tea blend
Soothing & refreshing

CO2 Decaffeinated Ceylon
Mild & aromatic

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