

## DESSERTS & CHEESE

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Yorkshire forced rhubarb & custard creme brûlée,  
vanilla poached rhubarb compote 12.00

Spiced chocolate mousse, coffee gel, macerated citrus fruits,  
hot vanilla caramel sauce 13.00

Warm mixed berry souffle tart, raspberry caramel, berry crumble,  
white chocolate ripple ice cream 13.00

Caramelia milk chocolate & pecan marquise, pecan praline ganache,  
maple bourbon ice cream 12.00

Chocolate & mango truffle mousse torte, mango cremeux,  
caramelised mango ice cream (vg) 14.00

Lemon & bergamot sorbet, elderflower, apple & pear spheres, lemon fennel gel,  
poppy seed tuille 13.00

French artisanal Brie & goats cheese selection, cheddar crackers, w  
alnut cheese bread, apple & grape chutney 16.00

Valrhona chocolate petit fours (v) 8.00

Ice cream & sorbets – selection of the day (v)  
per scoop 4.00

## DESSERT COCKTAIL

‘GOLDEN TIME’ 20.00

Dupont Calvados VSOP, Pear Liqueur, Dom Benedictine,  
Yellow Chartreuse, Pistachios Milk, Lemon & Lime Juice, Agave Nectar,  
Angostura – Peychaud & Grapefruit Bitters

*Nutty | Sweet | Rich*

## DESSERT WINE

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Moscato d’Asti ‘Alasia’, Araldica, Piemonte, Italy 2023	100ml	8.00
<i>Fresh and lively. Crushed grapes, sherbet, Turkish delight</i>	75cl	53.00

Cerons, Chateau de Cerons 2018	100ml	13.50
<i>Rich and sumptuous. Honey, bitter orange, saffron</i>	37.5cl	47.00

## PORT

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Graham’s Six Grapes NV	100ml	8.00
<i>Rich and spicy. Plum, black cherry, prune, raisin</i>	75cl	53.00

Tawny 10yo Port, Graham’s NV	100ml	10.50
<i>Intense and complex. Dried fruits, toffee, spice</i>	75cl	68.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. We are a cashless venue. A 125ml wine measure is available on request

Calories information is available on request