

á la carte...

Apple and pear tarte tatin blackberry ripple ice-cream and cinnamon custard	£7.95
Organic Amazonian chocolate and griottine torte honeycomb ice-cream and caramelised coffee glaze	£8.95
Saint Clements soufflé orange and lemon soufflé with Madagascan vanilla ice-cream and Cointreau	£9.25
Baked egg custard tart with nutmeg caramelised banana and caramel sauce with poppy seed sugar	£8.25
Lemon delice with blueberry compote aniseed butter biscuit	£8.50
Chocolate and Baileys fondant with nut brittle white chocolate and orange ice-cream	£8.75
Mango and coconut cheesecake Malibu and pineapple sorbet	£8.25
Assiette of our finest desserts (for two to share) chocolate mousse, lemon delice, egg custard tart, cheesecake and apple and pear tatin	£18.50
Chefs selection cheese board homemade pear chutney, biscuits, grapes and celery	£9.25

dessert wine...

	100ml glass
Weisser Riesling, Noble late harvest Paul Culver, South Africa	£9.50
Clos Dady, Sauternes, France	£7.50
Petit Manseng Doux, Cuvee Comte Phillip, Cabidos, France	£5.95
Moscato di Noto, Planete, Sicily	£7.50

These selections along with others are available by the bottle.

coffee...

Paddy & Scotts coffee with handmade chocolates	£3.75
Liquor coffee with handmade chocolates	£7.75

Please note that some of our dishes may contain traces of nuts. Please speak to a member of our team if concerned. Prices include vat – a 10% service charge is added to the total account.