Desserts

Passionfruit Souffle

coconut cheesecake ice cream (£1 donation *)
please allow 15-20 minutes to serve

Chocolate Marquise

whipped butterscotch, peanut, rum & raisin

Caramelized Brioche French Toast

Yorkshire rhubarb, stem ginger custard

British Cheese Selection

(£5 supplement) pickled pear, onion chutney, crackers

Selection of Petit Fours

(£7.00)

2 courses £50 3 courses £60

After Dinner Drinks		Liqueurs	
Spring Special spiced rum, apricot liqueur, lemon	£12	Amaretto	£8
		Frangelico	£8
Espresso Martini Absolut vanilla, Kahlua, coffee, sugar	£12	Baileys	£8
	Γ	Limoncello	£8
GingerMan Old Fashioned whisky, ginger&orange syrup, orange	£12 bitters	Maxime Trijol VSOP	£8

If you have any food allergies, please inform us.

Our commitment to maintaining the highest standards of food safety includes diligent efforts to minimalize the risk of allergen cross-contamination. While we take every precaution possible, please be aware that we cannot provide a 100% guarantee free from allergen environment.