
CUT TO THE CHASE - THE SWEETS

DARK CHOCOLATE SOUFFLÉ *(Available from 18hrs)* £18
Whipped Crème Fraîche, Chocolate Sauce, Gianduja Ice Cream

BAKED ALASKA £16
Raspberry Stracciatella & Coconut, White Chocolate Buttermilk Cake

BANANA CREAM PIE £16
Caramelised Puff Pastry, Bananas Foster Ice Cream

"BASQUE STYLE" CHEESECAKE £16
Market Strawberries, Strawberry Coulis

PINK LADY & GRANNY SMITH APPLE CRUMBLE £16
Candied Almonds, Tahitian Vanilla Ice cream

ARTISANAL CHEESES

The selection we are featuring is our tribute to passionate and devoted cheese makers from across the UK. Enjoy!

Three £16
Six £24

Montgomery Cheddar by Jamie Montgomery, Somerset

Elrick Log by Selina Cairns in South Lanarkshire

Wigmore by Anne Wigmore, Berkshire

Bix by Rose Grimond in Oxfordshire

Merry Wyfe by Graham Padfield in Bath

Stilton Colston Bassett by Billy Kevan, Nottinghamshire

Executive Pastry Chef, Niamh Larkin

Our menu contains allergens. If you have a food allergy or intolerance, please do let a member of the restaurant team know upon placing your order. Prices include VAT exclude 15% service charge.