



FUN THINGS - ALL £13

Sticky toffee pudding, miso caramel sauce, crème fraîche

Yorkshire forced rhubarb, vanilla crème pâtisserie, rhubarb compote & sorbet, beetroot tulie, brandy snap, Jasmine & rhubarb tea

Dark chocolate soufflé, Madagascar vanilla ice cream, white chocolate sauce (please allow 15 minutes)

Alex's Jaffa Cake - dark chocolate, blood orange, honeycomb, lemon thyme ice cream

English & French cheese selection, onion & green apple chutney, cracker, grapes for two £20

DESSERT WINE 50 ML

2015 Lions de Suduiraut Sauternes	£13
1994 Fonseca Vintage Port	£20
Taylor's Vintage Port	£7
Sandford Orchard's Figgy Pudding ice cider	£11

AFTER DINNER

Tessaron Lot 90	£14
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It is a blend of aged eaux-de-vie (mostly Ugni Blanc, with some Colombard) matured for over two generations in Limousin oak casks, resulting in a rich, mahogany-coloured spirit featuring complex notes of dried fruits, nuts, tobacco and cocoa

Tessaron Lot 76	£20
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Is a premium medium bodied Cognac from France, crafted from a blend of aged eaux-de-vie exclusively from the Grande Champagne cru. Matured in old Limousin oak casks, it offers notes of caramelised peaches, nuts and dried fruits

Tessaron Lot 53	£40
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Is a blend of Tessaron's most sublime stocks of Grande Champagne Cognac. It has a sumptuous topaz colour with a bouquet of plums, figs and chocolate

DESSERT COCKTAIL

Grasshopper	£17
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White cacao, peppermint and cream

Brown Butter Espresso Martini	£17
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Ketel one, kahlua, fresh espresso, brown butter