

Desserts

Selection of ice cream & sorbets	£8
Milk chocolate crème brûlée, blood orange, pistachio	£10
Sticky toffee pudding, candied pecans, vanilla ice cream	£10
Treacle tart, lemon purée, ginger beer ice cream	£10
Christmas pudding, brandy butter, clotted cream	£10
Selection of cheese & biscuits, apricot & ginger preserve	£17
Tarte tatin [to share], blackberry ice cream	£20

DESSERT WINES & PORT

	75ml
Chateau Septy 2016 Monbazillac	£7
Muscat de Beaumes-de-Venise Domaine de Coyeux 2009 Rhone	£8
Joostenburg Late Harvest Chenin Blanc 2021	£9
Chateau Briatte Sauternes 2014 Bordeaux	£10.5
Corney & Barrow First Reserve Ruby Port	£6
Croft Late Bottled Vintage Port 2013	£7.5
Warres Otima 10 year old Tawny Port	£8

A LITTLE NIGHT CAP

NOT A KAHLUA £12	LIQUEUR COFFEE £9.5	DIGESTIF	25ml
Kahlua, Brugal Extra	With...	Cotswold Crème	£7.5
Viejo, Vanilla	Jameson	Liqueur [50ml]	
	Courvoisier VSOP	Saliza Amaretto [50ml]	£7.5
	Grand Marnier	Remy Martin 1738	£9
	Drambuie	Yamazaki 12yr	£18.5
	Saliza Amaretto		

Some of our dishes contain allergens, as well as [delicious!] calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.



Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.