

# 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
Apple & blackberry crumble, blackberry ice cream	£10
Selection of cheese & biscuits, apricot & ginger preserve	£17

## 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

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

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.*