

DESSERTS

FRESHLY CHURNED ICE CREAM 14

Your choice of:

Coffee, Lotus Biscoff, toffee caramel,
Fromage blanc, strawberry and white chocolate,
Vanilla bean, prunes and Armagnac ^(GF)

CHOCOLATE MOUSSE ^(GF) 14

Dark chocolate, confit orange, Grand Marnier

WATERMELON AND STRAWBERRIES ^(VV, GF) 14

Compressed in sparkling pinot shiraz and star anise

DAILY TART AND CAKE..... 12

Served with Chantilly cream

TRUFFLED BRIE ^(V) 25

Fresh honeycomb, baguette and butter

"Important notice regarding allergies and dietary requests. As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients. Please inform a member of staff of any food allergies or dietary requirements." *Please note: A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays. *1.3% surcharge applies to all card payments.*

