AFTER DINNER

9

8.5

8.5

4

3

DESSERTS Pistachio Finacier Strawberries, crème fraiche sorbet Chocolate Mousse Morello cherries, Chantilly cream Lemon Mille Fuille Rasberries, mascapone Home made Ices One Scoop

Two Scoops7.5Sharing Board18

Ice Creams Vanilla clotted cream, Malted milk chocolate, Strawberry cheesecake, Salted caramel with burnt white chocolate and pecans (n)

Sorbets *Tropical, Crème fraiche*

CHEESE

Served individually	
Queso y Besos Olavidia	5.5
(2021 cold medal world cheese awards) Slow pasteurised soft goats cheese with ash layer Godminster Cheddar	5.5
Colston Basset Stilton	6
Cheese Board for Two Served with crackers & house chutney	15
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COFFEE

Espresso	3
Double Espresso, Latte, Mocha	4
Americano	3
Flat White, Cappuccino	3

TEA Breakfast, Earl Grey, Chamomile, Peppermint, Green

ve - vegan n - contains nuts. Please advise your server of any allergies or dietary requirements A 12.5% discretionary service charge will be added to all bills