Dessert Menu

Strawberry, white chocolate, balsamic, black pepper (GF) (V) £12

Dark chocolate, blackberry, lemon (GF) (V) £12
As our nominated charity dessert, £1 from each sale will go towards supporting CPRE, The Countryside Charity

Apricot, almond, vanilla, lemon thyme (GF) £12

Mango panna cotta, coconut, pistachio (GF) (VE) £12

Dark chocolate mousse, strawberry, balsamic, black pepper (GF) (VE) £12

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa) £15

Coffee, tea and Petit fours

Chef's selection of delicate, handcrafted sweet bites with artisan tea or coffee (GFa) (VEa) £7

Dessert & fortified wines

Zll Cascinone Palazzina Moscato d'Asti, 2017 Piemonte, Italy 37.5cl
Bottle £20.95 100ml £7.15

Maison Ginestet Classique Sauternes, Bordeaux, France 50cl
Bottle £30 100ml £8.95

Cline Cellars Late Harvest Mourvedre, 2019 California, USA 37.5cl
Bottle £40 100ml £13.50

Kardos Tokaji Aszú 5 Puttonyos Butella Reserve, 2017, Hungary 50cl
Bottle £55 100ml £14.50

Sandeman 10 Yr Old Tawny Port, Portugal 75cl
Bottle £45 100ml £8

Sandeman 20 Yr Old Tawny Port, Portugal 75cl
Bottle £90 100ml £15

After dinner cocktails £14

Brandy Alexander
Cognac, Crème de Cacao, fresh cream, nutmeg

Cherry Alexander
Vanilla vodka, white crème de Cacao, fresh cream, cherry liqueur

Peacock Espresso Martini
Finlandia Vodka, butterscotch schnapps, coffee liqueur, espresso

An optional service charge of 12.5% will be added to your bill.
This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. **(VE)** dishes are suitable for a plant-based diet. **(VEa)** dishes that can be adapted to suit a plant-based diet. **(GF)** relates to food that has no gluten-containing ingredients. **(GFa)** dishes that can be adapted to suit a gluten-free diet