



Dessert

PINEAPPLE

Iced coconut & lime parfait, cardamom cream, pineapple, mango sorbet, gingerbread

CHOCOLATE

Chocolate cremeux, hazelnut, malt ice cream, sherry vinegar caramel

BLACKBERRY

Warm apple cake, blackberries, lemon verbena, blackberry sorbet, oat crumble

SELECTION OF 5 BRITISH CHEESES

Grapes, celery, biscuits, plum chutney

St thom – Goat's cheese
Oxford isis – Washed
Baron bigod – Brie
Lancashire bomb – cheddar
Beauvale – Blue

£3 supplement

Dessert Wines

GRAPE / REGION	WINE NAME	VINTAGE	75ML	BOTTLE
702 SAUTERNES Bordeaux, France	PETIT GUIRAUD 37.5CL BOTTLE	2016	£8	£36
703 FURMINT / HARSLEVELU Tokaj, Hungary	LATE HARVEST, ROYAL TOKAJI 50CL BOTTLE	2015	£7	£38
705 MOSCATO Piedmont, Italy	D'ASTI "CASCINETTA", VIETTI 37.5CL BOTTLE	2016	£7.5	£32
704 RIESLING Niagra, Canada	"ICEWINE", STRATUS VINEYARDS 37.5CL BOTTLE	2015	£13	£59

Liqueur coffees

<i>Irish</i> - double espresso, double cream, Jamesons	£8
<i>Calypso</i> - double espresso, double cream, Tia Maria	£9
<i>French</i> - double espresso, double cream, Courvoisier	£8
<i>Jamaican</i> - double espresso, double cream, Red leg spiced rum	£8
<i>Irish cream</i> - double espresso, double cream, Baileys	£9
<i>Italian</i> - double espresso, double cream, Amaretto	£9
<i>German</i> - double espresso, double cream, Luxardo	£9

Coffee & Hot Chocolate

CAFETIERE per person	£3.50
ESPRESSO Single/ Double	£3.50
AMERICANO	£3.50
LATTE / FLAT WHITE / CAPPUCCINO	£3.50
MOCHA/ HOT CHOCOLATE	£3.50

Loose Leaf Teas

ASSAM	GREEN
BREAKFAST BLEND	JASMINE
CAMOMILE	LAPSANG SOUCHONG
DARJEELING	PEPPERMINT
EARL GREY	ROOIBOS
	£3.50

Infusions

FRESH MINT
CANARINO (LEMON PEEL)
FRESH GINGER
£3.50

Please let the team know of any allergies or intolerances. Not all ingredients or allergens are listed. All dishes are subject to change.
Variations for other dietary requirements also available, please ask for details.
A discretionary 10% service charge is added to the bill.