

DESSERTS

☼ Available as part of our Inn the Deal offer
Monday to Friday, from 12 noon until 5pm

Coconut, Rum & Raisin Rice Pudding

Toasted coconut **G, SD** / CE, MU / 515 kcal **VE, GFO** 8.95

Dark Chocolate & Pecan Brownie

Chocolate fudge sauce, peanut brittle,
salted caramel ice cream **G, P, N, S, E, D, SD** / 1086 kcal **V** 8.95

☼ Mulled Winter Fruit Crumble

Crème anglaise, clotted cream ice cream **G, D, SD** / S / 630 kcal **V, VEO, GFO** 7.95

Chef's Recommendation

☼ ☼ Sticky Date, Chilli & Ginger Pudding

Butterscotch sauce, clotted cream ice cream

G, D, E, SD / S / 895 kcal **V** 7.25

Artisan Cheese Plate

Cote Hill Blue, Lincolnshire Poacher, guest cheese,
onion chutney, grapes, celery, biscuits, salted butter

Please ask for our guest cheese flavour **G, D, CE** / SE, MU, S, N, L, P / 630 kcal **V** 14.95

☼ Pear Bourdaloue Tart

Apricot glaze, blackcurrant sorbet **G, N** / P, S, E, D, CE, MU / 555 kcal **VE** 7.95

☼ Spiced Ginger Cake Sundae

Vanilla ice cream, rum & raisin syrup, banana chips, butterscotch sauce,
whipped cream **G, E, D, SD** / S / 1159 kcal **V** 8.25

Chocolate & Hazelnut Mini Doughnuts

Cinnamon sugar **G, N, S, D, SD** / CR, F, CE, MU / 783 kcal **V** 6.95

☼ Affogato al Caffè

Espresso coffee, clotted cream ice cream, ladyfinger biscuit,
whipped cream **G, E, D** / S / 235 kcal **V, VEO, GFO** 5.95

☼ All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

☼ Wine Pairing ☼ Seasonal Special **V (VO):** Vegetarian (on request)
VE (VEO): Vegan (on request) **GF (GFO):** Gluten-Free (on request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy
E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs
MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.



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