

## AFTERS

Warm chocolate brownie, banana ice-cream, caramel sauce (V ) <sub>777</sub> Kcal£10
Bramley apple trifle, caramel custard, gingernut, whip cream candy pecans (vg) 432Kcal£9
Molasses and date sticky toffee pudding, vanilla ice cream (v) 547Kcal£9
Vanilla crème brûlée, homemade short bread biscuit 866Kcal£10
Ice cream (v) and sorbets (vg)£3 per scoop Chocolate 134Kcal, Vanilla 120Kcal, Pistachio 291kcal Raspberry 204Kcal, Lemon 78Kcal

## **BRITISH CHEESES**

Cheeseboard.....£21

Shropshire Cropwell Bishop Blue, Suffolk Baron Bigod, Smoked Lincolnshire Poacher wholegrain crackers, quince jelly, grape chutney, fresh grapes

## **DESSERT WINE**

SWEET WINE Sauternes Ginestet, 2020	Perpignan, France	Glass 100ml £10	Bottle £50
PORT			
Quinta Dos Malvedos, Graham's, 2004 (375ml)	Porto, Portugal		£42
Six Grapes, Graham's	Porto, Portugal	£9	£65
Tawny 10 Yr, Graham's	Porto, Portugal	£9.5	£70

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimize the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes (VG)-suitable for vegan requirements/ (V)-suitable for vegetarian requirements. Our vegan dishes are made to the vegan recipes but might not be suitable for guests with milk or egg allergy. Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT