

TO FINISH

DESSERTS

Homemade fresh lemon tart £6.75
With raspberry sorbet

Sticky chocolate brownie £6.75
Served hot with pistachio ice cream

Espresso panna cotta £6.50
A smooth panna cotta topped with a sweetened espresso syrup. Goes perfectly with a glass of Pedro Ximénez, Spain **£9.25/glass**

Apple and raspberry crumble £6.75
Served with a homemade custard. Goes perfectly with a glass of Mombazillac 2017 **£7.25/glass**

Our cheeseboard £9.95
With a selection of the best British cheeses, served with freshly made chutney and seeded crackers. Goes perfectly with a glass of Port **£6.75/glass**

Selection of Fishworks ice cream with Lingue di Gatto £8
For an even bigger treat, try our ice cream with Pedro Ximénez poured on top **£15**

GELATO AND SORBET

Try a scoop (or two) from Amore di Gelato, a small family-run ice cream producer

GELATO £3
Vanilla
Chocolate
Strawberry
Pistachio
Cassis
Amaretti
Coffee

SORBET
Raspberry/ Lemon Sorbet

DESSERT WINES AND PORT

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|---|-----------|------------|
| | 100ML | 375ML |
| Palazzina Moscato Passito 2015, Piemonte, Italy | £8 | £30 |
| Intense lemon curd, marmalade and citrus peel with lightly floral notes | | |

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|---|--------------|------------|
| | 100ML | 750ML |
| Pedro Ximénez, Gutierrez Colosia, Spain | £9.25 | £55 |
| A big, rich flavour, brimming with raisins and sultanas | | |

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|---|--------------|------------|
| | 100ML | 500ML |
| Monbazillac 2017, Domaine de Grange Neuve, France | £7.25 | £35 |
| A very rewarding wine, as good as many Sauternes. Well balanced and fresh with summer fruits and spicy aromas | | |

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| | 100ML | 750ML |
| Wiese & Krohn 2013/15, Late bottled vintage, Portugal | £6.75 | £49 |

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| | 100ML | 375ML |
| Brachetto d'Acqui DOCG 2020, "Braida" di Giacomo Bologna, Rocchetta Tanaro, Italy | £8 | £27 |

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.