



DESSERTS

Twice-Baked Cheesecake (v) <i>Wild blueberry compote</i>	£8.00
Warm Apple Strudel (v) <i>Vanilla sauce</i>	£8.00
Black Forest Gâteau <i>Light chocolate cake, sour cherries, kirsch mousse, whipped cream</i>	£8.00
Vanilla Crème Brulee <i>Cinnamon financier, mango & passionfruit cream, maple syrup, spiced pumpkin ice cream</i>	£8.00
Roasted pear & date Tart (vg) <i>Ginger, orange, mulled wine syrup, almond ice cream</i>	£7.50
'Schwarzwald' Coup (vg) <i>Cherry vinegar sorbet, kirsch cream, chocolate mousse, chocolate crunch, cherry gel, spekulatius</i>	£8.00
Sacher Torte (v) <i>Rich chocolate cake, apricot, marzipan</i>	£8.00
Hazelnut Praline (v) <i>Caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, praline cream</i>	£7.50
Kaiserschmarren (v) <i>Crème fraiche, plum compote</i>	£8.00
Pistachio & Fig Coup <i>Goat's curd ice cream, fig leaf ice cream, pistachio macaron, keffir lime leaf crunch</i>	£8.00
Selection of Homemade Ice Creams <i>Double chocolate / vanilla / strawberry / salted caramel / coconut & bay leaf</i>	per scoop £2.50
Selection of Homemade Sorbet <i>Tangerine and blood orange / pink lemonade / berries</i>	per scoop £2.50
Farmhouse Cheeses <i>Selection of pasteurised & unpasteurised cheeses, quince jelly</i>	£11.50

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be present. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.