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## DESSERTS

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<b>Twice-Baked Cheesecake (v)</b> <small>596kcl</small> <i>Wild blueberry compote</i>	<b>£8.00</b>
<b>Warm Apple Strudel (v)</b> <small>423kcl</small> <i>Vanilla sauce</i>	<b>£8.00</b>
<b>Black Forest Gâteau</b> <small>727kcl</small> <i>Light chocolate cake, sour cherries, kirsch mousse, whipped cream</i>	<b>£8.00</b>
<b>Rhubarb &amp; Blood Orange Frangipane Tart (vg)</b> <small>495kcl</small> <i>Vanilla cream, pistachio crumb, strawberry, pepper</i>	<b>£7.50</b>
<b>'Schwarzwald' Coup (vg)</b> <small>729kcl</small> <i>Cherry vinegar sorbet, kirsch cream, chocolate mousse, chocolate crunch, cherry gel, spekulatius</i>	<b>£8.00</b>
<b>Sacher Torte (v)</b> <small>657kcl</small> <i>Rich chocolate cake, apricot, marzipan</i>	<b>£8.00</b>
<b>Salted Caramel &amp; Chocolate Tart (v)</b> <small>711kcl</small> <i>Praline cream, hazelnuts, nibbed cocoa</i>	<b>£7.50</b>
<b>Selection of Homemade Ice Creams</b> <i>Double chocolate</i> <small>211kcl</small> / <i>vanilla</i> <small>177kcl</small> / <i>strawberry</i> <small>226kcl</small> / <i>salted caramel</i> <small>190kcl</small> / <i>coconut &amp; bay leaf</i> <small>167kcl</small>	<b>per scoop £2.50</b>
<b>Selection of Homemade Sorbets</b> <i>Tangerine and blood orange</i> <small>81kcl</small> / <i>pink lemonade</i> <small>65kcl</small> / <i>berries</i> <small>99kcl</small>	<b>per scoop £2.50</b>
<b>Farmhouse Cheeses</b> <small>906kcl</small> <i>Selection of pasteurised &amp; unpasteurised cheeses, crackers, quince jelly</i>	<b>£11.50</b>

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.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

Adults need around 2000 kcal a day. A discretionary 12.5% service charge will be added to your bill.

All prices include VAT.