

# DESSERTS

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Blackcurrant mousse with cassis insert, tarragon tuile and yoghurt sorbet

Lemon and olive oil cake with compressed strawberries, limoncello and lemon thyme cream (V) (N)

Peach panna cotta with raspberry granita, mint and lime syrup and a honey tuile

Mango and white chocolate entremet with coconut and a mascarpone ice cream

## CHEESE

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Selection of cheeses with sourdough crackers and apple ketchup (£5 supplement)

## TO FINISH

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Viennetta affogato	£6.50
Cornet with whipped ganache	£3.50
Hand cast chocolates	£3.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT.

A discretionary service charge of 10% will be added to your bill.