

# DESSERTS

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Mandarin soufflé with rhubarb sorbet and hazelnut crumb (N)

Milk chocolate and caramel mousse with pecans and chestnut ice cream (N)

Mascarpone mousse with coffee insert, marsala-soaked sponge and dulce de leche

Black forest gateaux with bourbon and vanilla cream, brandy-soaked cherries, cocoa nib tuille and cherry sorbet

## 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.