

DESSERTS

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Blackcurrant soufflé with mascarpone sorbet, lemon thyme, and oat crumb (V)

Iced honey parfait with buckwheat praline cream, fennel pollen tuile, and burnt honey whipped ganache (N)

Rhubarb entremet with yoghurt mousse, rhubarb compote, and hibiscus jelly

Sheep's milk panna cotta with compressed strawberry, meringue, and strawberry granita (£3.00 supplement)

CHEESE

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

TO FINISH

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.