

DESSERTS

Brown Sugar Meringue, Caramelised Figs, Mascarpone, Honey (GF)	9
Bramley Apple Crumble, Almonds, Salted Caramel Ice Cream (GF)	9
Poached Peach, Almond Financier, Meadowsweet, Chantilly (GF)	10
Sharpham Cheese, Rye Crackers, Figs, Red Onion Chutney	12
70% Pump Street Chocolate Delice, Passion Fruit, Lime	12

DESSERT COCKTAILS

Espresso Martini	11
Negroni	11

PORT & DESSERT WINES

50ml / Bottle

Moelleux, Chateau Des Valentons Canteloup, Bordeaux, France	5.5 / 45
Golden yellow, with honey on the nose. This is perfect alongside anything sweet	
Messias Tawny Port, Portugal (VG)	6 / 50
Notes of raisin and roasted nuts, this leaves jammy red fruits on the palate for a substantial finish	
Recioto Della Valpolicella Classico, Lenotti, Italy (500ml)	8 / 68
A red dessert wine bursting with cherry, fig and chocolate	
Messias Colheita 2007 Port, Portugal (VG)	8.5 / 70
A golden red colour with ripe fruit and spice throughout for a protracted finish	

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements
An optional 10% service charge will be added to your final bill

(GF) Gluten Free (VG) Vegan

