



To Finish

Banoffee cheesecake salted caramel ice cream	£9
Dark chocolate fondant white chocolate ice cream	£10
Chef's cheese board chutney, grapes, quince	£12
Glen Garioch crème brûlée ginger bread	£9
Sticky date pudding tonka bean ice cream, caramel sauce	£9

To Drink

Chateau Petit Vedrines, Sauternes Dessert Wine	125ml	£11
Kopke 1638 Port LBV 2013 Fine Tawny Porto	50ml	£6
Breakfast, Herbal, Earl Grey Teas		£4
Freshly Ground Columbian Coffee Espresso Cappuccino Latte		£4
Hot Chocolate		£4
Liqueur Coffee		£9
All served with petit-fours		

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.