

pudding

Cannoli of Spiced Winter Pears Pistachio, Orange & Cranberry	9
Dark Chocolate & Orange Mousse Hazelnut, Crème Fraîche	9
Tiramisu Pistachio Biscotti	9
Caramelised Sicilian Lemon Tart Poached Winter Citrus & Nutmeg	8
Slow Baked Vanilla Cheesecake Passion Fruit & Roasted White Chocolate	9
Affogato Double Espresso, Vanilla Bean Ice Cream	6
Natural Ice Cream & Sorbet from Somerset (per scoop)	3

Sharing

Classic Apple Tart Tatin (1 – 2 pers) Calvados Crème Fraîche Ice Cream	20
--	----

Cheeses

For one – 10, For two – 14, For three – 18

Artisan Italian & English Cheese Board Quince Paste & Salted Crackers

Pudding Wine - Half Bottle

		75ml	
Château Briatte, Sauternes, France	2011	9	40
Dulce Monastrell, Familia Castaño, Yecla, Spain (500 ml)	2015	12	55
Vin Santo Del Chianti Classico, Fontodi, Tuscany, Italy	2007	25	115
Château Rieussec, 1er Cru Classé, Sauternes, France	2007	25	115
Pelee Island Vidal Icewine, Ontario, Canada	2011	27	123

A Proper Glass of Port

Fonseca Late Bottled Vintage	8
Fonseca 10 yrs Chilled Tawny	10

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.