

DESSERT MENU

Classic vanilla crème brûlée V GF | £9

Irish shortbread biscuit

Espresso chocolate fondant V GF | £12 mascarpone ice cream, coffee liquor, cocoa nib tuille

Treacle tart V | £11
Calvados ice cream, candied pecans

Baked vanilla chai cheesecake V | £11 caramelised pear

Triple pistachio Paris-brest V | £12

Paxton & Whitfield cheeseboard | £16

Ice creams & sorbets V GF | £3.50 per scoop Vanilla | Strawberry | Vegan chocolate | Chai latte | Calvados Blackcurrant sorbet | Mango sorbet | Raspberry sorbet



V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. Our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.