

ROAST

DESSERT

WARM STICKY TOFFEE PUDDING (GF) 13

Toffee sauce, Devonshire clotted cream, Oreo crumble

WINE PAIRING GLASS 15 BOTTLE 65

Sauternes, Castelnau De
Suduiat, Chateau Suduiraut,
2022, Bordeaux France,

VANILLA & PASSION FRUIT CHEESECAKE 13

Mango sorbet, Honeycomb & meringue

WINE PAIRING GLASS 12 BOTTLE 56

Semillon, Botrytis
Reserve, 2019, Riverina,
Australia 375ml

RHUBARB & GINGER TRIFLE 13

Rhubarb jelly, lemon verbena pastry cream,
cream cheese frosting & crystalized ginger

WINE PAIRING GLASS 12 BOTTLE 56

Marsanne "Cane Cut"
Tahblik, 2019, Victoria
Australia, 500ml

WHIPPED OAT & MIXED BERRY ETON MESS (VG) 12

Meringue, blackberry sauce, lemon balm

WINE PAIRING GLASS 14 BOTTLE 60

Muscat De Beaumes De Venise,
Solera, Domaine De Coyeux,
France

APPLE WELLINGTON 16

Hibiscus and pink peppercorn poached Pink
Lady apple, wrapped in golden buttery pastry,
vanilla custard

WINE PAIRING GLASS 21 BOTTLE 99

Vidal Icewine, Pelee
Island, 2019, Ontario,
Canada

CHEESE PLATE 22

Baron Bigod
Appleby's Red Cheshire
Lincolnshire Poacher Fifty
Spenwood
The Duke

Served with grapes, caramelised walnuts, fig,
dried apricot, celery, dried fruits and caramelised
onion chutney, biscuits

WINE PAIRINGS

20 Year Old Tawny Port Sandeman, NV Portugal GLASS 15.5

Vinsanto Del Chianti, Farnito, 2006, Tuscany, Italy, 500ml GLASS 22 BOTTLE 120

ICE CREAM / SORBETS PER SCOOP 3.5

Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. Prices are inclusive of VAT. A discretionary 15% service charge, which includes a non-discretionary £2 per head cover charge, will be added to your bill.