



DESSERT

• PUDDING

WARM BAKEWELL BRIOCHE (V)

Brioche Stuffed with Cherry
Compote, Vanilla Cream
& Almond Frangipane
..... 12

HATTINGLEY CUSTARD

English Sparkling Creme
Caramel, Marinated
Strawberries & Basil
..... 9

CHOCOLATE COFFEE LIQUOR MILLE-FEUILLE

*Dark Chocolate, Coffee Liquor
& Puff Pastry*
..... 9.5

OQS LEMON SUNDAE

Lemon Curd, Vanilla Ice Cream,
Pistachio & Lemon Shortbread
..... 10

THE GREAT BRITISH CHEESE BOARD

A Trio of British Cheeses
Crackers & Chutney
..... 16

WELSH RAREBIT (V)

Slow Roast Tomatoes,
Bloody Mary Jam &
Henderson's Relish
..... 12

ESPRESSO

..... 2.8

FLAT WHITE

..... 3.6

CAPPUCCINO

..... 3.6

LATTE

..... 3.6

TEA

..... 3

LONG BLACK

..... 3

BROWNIE BITE

..... 1.6

• COFFEE

• DIGESTIF

PEDRO XIMÉNEZ

..... 6.5

BAILEYS

..... 5

AMARO MONTENEGRO

..... 6

FRANGELICO

..... 5

• DESSERT WINE & PORT

FULEKY TOKAJI PALLAS LATE HARVEST

Tokaj, Hungary, 2013

125ml 13 / Bottle 44

CÁLEM 10 YEAR OLD TAWNY PORT

Portugal, Douro

125ml 10.5

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.

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