



PUDDING

PEAR & BLACKBERRY CRUMBLE (V) ... 9.5

Vanilla Ice Cream & Tipsy Blackberries

OQS CHOCOLATE CAKE (V) ... 9

Salted Chocolate Soil & Coffee Chantilly Cream

CITRUS TART (V) ... 9.5

Burnt Meringue, Drunken Citrus
& Citrus Clotted Cream

WARM BAKEWELL BRIOCHE (V) ... 9.5

Brioche Stuffed with Cherry Compote,
Vanilla Cream & Almond Frangipane

PLUM MELBA (V) ... 9

Vanilla Ice Cream, Elderflower Plums
& Raspberries

THE GREAT BRITISH CHEESE BOARD (V) ... 17.5

Trio of British Cheeses, Crackers & Chutney

DESSERT WINE & PORT

FULEKY TOKAJI PALLAS

LATE HARVEST Hungary, 2013

125ml ... 14 / Bottle ... 44

CÁLEM 10 YEAR OLD

TAWNY PORT Portugal, Douro

125ml ... 12

TEA & COFFEE

ESPRESSO ... 3.5

FLAT WHITE ... 4.2

CAPPUCCINO ... 4.2

LATTE ... 4.2

TEA ... 4

LONG BLACK ... 3.8

BROWNIE BITE ... 1.7

CARROT CAKE ... 6

WHISKY

HIBIKI HARMONY ... 12

NIKKA FROM THE BARREL ... 9.5

WOODFORD RESERVE ... 5

LAGAVULIN 16 YEAR OLD ... 12

ABERFELDY 12 YEAR OLD ... 10

REDBREAST 12YR ... 7.5

DIGESTIF

PEDRO XIMÉNEZ ... 7

BAILEYS ... 6

AMARO MONTENEGRO ... 6

FRANGELICO ... 6

We are proud to work with some wonderful British suppliers including Small Beer, Sapling Drinks, Estate Dairy, Two Drifters, Good and Proper Tea and Climpson & Sons. 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. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.