

#### Desserts

### Selection of Ice Cream and Sorbet (V)

(ASK FOR ALLERGENS AND CALORIES) £7

# Chef's Locally Sourced Cheese Selection

(G, N, D, CE, MU) 1050kcal £12

## Apple & Pear Crumble

Vanilla custard (G, D, SD, S, E) 565kcal £8

#### Dark Chocolate Brownie

Chocolate sauce, honeycomb ice cream (G, S, E, D) 605kcal £10

## Strawberry Cheesecake

Black pepper tuille (G, E, D, S) 559kcal £9

#### Lemon Posset

Raspberry sorbet, white chocolate shards (D, G, N) 651kcal £9

v (vo): VEGETARIAN (ON REQUEST) • ve (veo): VEGAN (ON REQUEST) • gf (gfo): GLUTEN-FREE (ON REQUEST)

df (dfo): DAIRY-FREE (ON REQUEST) • nfo: NUT FREE ON REQUEST

C: CRUSTACEANS • CE: CELERY • D: DAIRY E: EGGS • F: FISH • P: PEANUTS • G: GLUTEN • L: LUPIN • N: NUTS

MO: MOLLUSCS • MU: MUSTARD • S: SOYA • SD: SULPHUR DIOXIDE • SE: SESAME SEEDS

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.

Please let your server know if you wish to remove this element.