

Dessert Menu

Selection of Italian Gelato or Sorbets (1, 5, 6, 11, v, vg) <i>made by our Café-Pâtisserie-Glacierie gelato Chef.</i>	£8.00
Mickey's Ice Cream Sundae (1,5,6) <i>Honeycomb, salted caramel & milk chocolate gelato, date pudding, toffee sauce. Whipped cream, vanilla fudge</i>	£9.50
Sticky Toffee Pudding (1,5,6) <i>Butterscotch sauce & clotted cream</i>	£9.00
Steamed Stem Ginger Pudding (1,5,6) <i>Ginger syrup & vanilla gelato</i>	£9.00
West Country Cheese Selection (1, 4, 5, 7) <i>artisan biscuits, grapes, preserves.</i>	£13.00
Raspberry Parfait, (2, 5, 6, 7) <i>White chocolate Chantilly Cream & Raspberry Sorbet</i>	£8.50
Dark Chocolate & Confit Orange Mousse (2,5,6,7) <i>Milk Chocolate Gelato</i>	£9.00
Spiced Red Wine Poached Pear (7) <i>Granny Gothard's vegan vanilla ice cream</i>	£8.00

Dessert and Port Wines

	100ml	Btl
70. Innocent Bystander Spumante, Moscato 2020, Victoria, Australia, 5.5%alc	n/a	£32
71. Monbazillac 2017, Chateau Vari, Dordogne, France, 13%alc	£8.50	£31
75. Churchill's Reserve port, 19.5%alc	£7.50	£44
76. Dow's Tawny port, 10%alc	£7.00	£43

Liqueur Coffees

£7.75 each

**Baileys, Calypso (Kahlua), French (Hennessy VS), Sambuca, Italian (Amaretto)
Irish (Jameson), Monks (Frangelico), Cuban (Havana Cuban Spiced Rum)**

Dietary requirements and allergens

Please advise a member of our team if you have any food allergies or special dietary requirements. Some food and drink that we serve may contain nuts and other allergens and where we put in place measures to avoid cross contamination, we cannot guarantee that there will not be traces.

Allergen Keys; **1.** Cereals Containing Gluten, **2.** Soya, **3.** Lupin, **4.** Celery, **5.** Milk, **6.** Egg, **7.** Sulphites, **8.** Mustard, **9.** Sesame, **10.** Peanuts, **11.** Nuts, **12.** Crustaceans, **13.** Fish, **14.** Molluscs
v. vegetarian, **vg.** vegan. If in any doubt please enquire with your waiter.

A discretionary service charge of 12.5% is added to the bill.