DESSERTS

Available as part of our Inn the Deal offer
Monday to Friday, from 12 noon
Speak to a member of the team for exact timings

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream **G, E, D** / S / 920 kcal V 7.25

Limoncello Posset
Crushed amaretti biscuits **G, E, D, SD** / S / 956 kcal V, GFO 8.95

Chef's Recommendation
Tiramichoux
Choux pastry finger filled with classic tiramisu
G, E, D, SD / S / 801 kcal V 9.95

Warm Dark Chocolate Fudge Cake
Grandpa Greene's salted caramel ice cream, crushed honeycomb
G, E, D, SD / P, N, S / 699 kcal V 8.95

Baked Camembert to Share
Onion marmalade, water biscuits, toasted sourdough
G, D / S, E, SE / 1450 kcal V, GFO 14.95

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

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.

Allergens (**Contains** / May Contain): 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.

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NOVEMBER 2025
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