

Desserts

Salted caramel and miso tart £8.50

Roasted plantain and rum mascapone, lime finger caviar ,lime gel

Warm pistachio and chiltern rapeseed oil sponge £9

Amedei dark chocolate mousse, orange gel, coconib tuille

Rhubarb crème Brulee £8

Stem Ginger crumble, petals, roasted buckwheat (Gluten free) granola

Sticky date pudding £8.50

Pedro Ximénez toffee sauce, clotted cream ice cream, date Jammie Dodger.

Sesame and yogurt souffle £12

Heather honey, Yuzu ice cream

Some dishes may not be suitable for dietary requirements.

Please, do advise our knowledgeable team.

For tables of 6 or more, a discretionary 10% service will be added.

All gratuities and service charge go direct to the staff.