

Desserts

Marmalade & Whisky Bread & Butter Pudding (v) white chocolate custard (G, S, E, D, SD) 783 kcal	7.95
Warm Treacle Tart (v) orange purée, salted caramel ice cream (G, N, S, D, E/P) 834 kcal	8.45
Dark Chocolate Delice (v, gf)	8.95
Coconut Rice Pudding (ve, gf)	7.95
Plum & Almond Bakewell (ve, gf) vegan vanilla ice cream, raspberry coulis (N, S, SD) 650 kcal	7.95
Plum & Almond Sundae (ve, gf)	7.95
Duo of Cheese & Biscuits (v, gfo) grapes, celery, chutney, biscuits (G, N, D, CE, MU) 1050 kcal	10.95

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.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

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

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.







