



DESSERTS

STICKY TOFFEE PUDDING Toffee Sauce, Vanilla Ice Cream (g/d/e/s) / **£7.5**

VEGAN BANOFFEE PIE Coconut & Dark Chocolate (vg/n - cashew, peanuts) / **£9**

TREACLE TART Vanilla, Mascarpone, Honey, Fig (g/e/d) / **£7.5**

BURRATA CHEESECAKE Wafer & Raspberry (v/g/d/e) / **£8.5**

PISTACHIO CUSTARD Vanilla Sponge, Coconut, Dark Chocolate (v/g/d/e/s/n-pistachio) / **£10**

BURT'S BLUE Chutney, Celery, Crackers (c/d/g/m) / **£12**

HOMEMADE SORBET Choose from: Raspberry, Mango (vg) / **£3.5 per scoop**

DESSERT WINE

DOMAINE DE BEAUMALRIC, MUSCAT DE BAUMES

Loire, France

Apricot, peach, orange peel & coconut aromas followed by layers of exotic fruit flavours on the palate.

100ml Glass £9 / Bottle £30

CHÂTEAU LES MIGNETS, SAUTERNES

Bordeaux, France

Concentrated, luscious character, intense flavours of caramelized fruits, pear, melon & almond. Rounded and balanced.

100ml Glass £14 / Bottle £50

AFTER DINNER COCKTAILS

PANIC AT THE PISCO Pisco, Lemon, Rhubarb liqueur, Passion Fruit, Bitters (e/sd) / **£10.5**

STRAWBERRIES & CREAM Strawberries, Vanilla, Element 29 Vodka, Fraise (d/sd) / **£10.5**

TIRAMISU MARTINI Underdog Spiced Rum, White Chocolate, Coffee, Amaretto (sd) / **£10.5**

GRASSHOPPER Cotswold Cream Liqueur, Creme de Cacao, Creme de Menthe (d/sd) / **£10.5**



Before ordering, please speak to our staff if you have a food allergy or intolerance

Whilst we take every precaution, please beware, the consumption of under cooked burgers may present a health risk

A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n)
Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)