

# Desserts

Selection of ice cream and sorbets	£10
Sticky toffee pudding, candied pecans, banana ice cream	£10
Yuzu & passion fruit Alaska	£10
Strawberries, crème fraîche mousse, mint aero, lime	£10
Raspberry soufflé, soft serve ice cream, crystalised tarragon	£10
Perl Las blue cheese or cave-aged cheddar cheese, walnut, treacle & thyme tart	£16

## Dessert Wines & Port

	75ml
Chateau Septy 2016 Monbazillac	£7
Muscat de Beaumes-de-Venise Domaine de Coyeux 2009 Rhone	£8
Joostenburg Late Harvest Chenin Blanc 2021	£9
Chateau Briatte Sauternes 2014 Bordeaux	£10.5
Corney & Barrow First Reserve Ruby Port	£6
Croft Late Bottled Vintage Port 2013	£7.5
Warres Otima 10-year-old Tawny Port	£8

## A Little Night Cap

### CHOCOLATE MARTINI £14

Cotswold crème,  
Crème de cacao, Kahlua,  
double cream, espresso

### BANANA SPLIT £14

Havana Club, Crème de  
banane, Caramel, cream,  
double espresso

### LIQUEUR COFFEE £9.5

With...  
Jameson  
Courvoisier VSOP  
Grand Marnier  
Drambuie  
Saliza Amaretto

### DIGESTIF 25ml

Cotswold crème £7.5  
liqueur (50ml)  
Saliza Amaretto (50ml) £7.5  
Remy Martin 1738 £9  
Yamazaki 12yr £18.5

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt out that's fine too, just let us know.

Some of our dishes contain allergens, as well as (delicious!) calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

