

Desserts

Baked cheesecake, mango, passion fruit, lime	£10
Rhubarb & custard Arctic roll	£10
Chocolate & hazelnut fondant, coffee ice cream	£10
Sticky toffee pudding, banana ice cream	£10
Colston Basset Stilton and cave-aged cheddar cheese, walnut, treacle & thyme tart	£16
Apple tarte tatin, clotted cream ice cream (to share)	£20

Dessert Wines & Port

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

A Little Night Cap

DUTCH ESPRESSO £14

Dutch Barn vodka,
Mozart white chocolate,
Pedro Ximenez, espresso

PUMPKIN CREAM £14

Dutch Barn vodka, Kahlua,
pumpkin spice syrup,
double cream

LIQUEUR COFFEE £9.5

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

DIGESTIF

Cotswold Cream liqueur 75ml £7.5
Salizá Amaretto (50ml) £7.5
Remy Martin 1738 (25ml) £9
Yamazaki 12yr (25ml) £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 among 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 calories. If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

