

DESSERTS

MENU

POACHED QUINCE

HONEYCOMB – YOGHURT PANNA COTTA
GRANNY SMITHS SORBET

WHITE CHOCOLATE PARFAIT

ALMOND SNOW – CRANBERRY SORBET

CHESTNUT & RAPESEED OIL SPONGE

VALRHONA CARAMEL CHOCOLATE ICE CREAM
CLEMANTINE – CHESTNUT GANACHE

PASSION FRUIT CURD

PALM SUGAR TUILLE – COCONUT ICE CREAM – BURNT MERINGUE

VANILLA CHEESECAKE

PEAR SORBET – LOVAGE – SORREL – BEURRE NOISETTE



ALLERGENS

We use a wide range of ingredients, so if you have a dietary requirement we are happy to offer meals which are free of particular allergens. Please ask a member of our team to advise.



The set menu including starter, main and dessert is £36 VAT inclusive