



Desserts

Chocolate ganache, confit kumquat, chocolate & sesame crumb, passionfruit sorbet (ve) (gf) £10.50

Ale infused sticky toffee cake, warm miso & burnt butter caramel, stout ice cream £9

Yuzu pannacotta, black pepper & basil macerated strawberries, caramelised white chocolate crumb, strawberry sorbet (v) (gf) £9

“Black Forest Sundae”, chocolate brownie, dark chocolate ganache, Kirsch cherries, vanilla ice cream £10.50 *

Affogato, Baileys ice cream, espresso, amaretti crumb* £6.50
(gf / vegan option available) *Make it a little bit boozy with a shot of Baileys or Amaretto?*

Selection of cheese, Ollerod chutney, crackers* (v) £13.50
Black Cow cheddar, Driftwood Goats, Longmans Vale of Camelot blue, Maida Vale ale washed Brie

Selection of ice-cream & sorbet (gf) £3 per scoop
Ice Cream: Vanilla, Strawberry Clotted Cream, Chocolate, Mint Choc Chip, Baileys, Stout
Sorbet: Blood Orange, Blackcurrant, Lemon, Coconut, Passionfruit, Raspberry, Strawberry,
Crème Fraiche, Yogurt
Vegan: Vanilla

Enjoy with a dessert wine:

Monbazillac £6.50
Tokaji £10.50
Sauternes £10.50

No space... We have some delicious liquid desserts instead £12.50

Espresso Martini – Black Cow vodka, espresso, maple syrup

White Cow – Black Cow vodka, crème de cacao blanc, Mozart white chocolate liqueur

Cherry Godfather – Monkey Shoulder whisky, amaretto, a dash of cherry liqueur

Lemon “Cheesecake” – Black Cow vodka, Frangelico, lemon juice, pineapple juice

Mexican Lemondrop – tequila, Cointreau, lemon juice, simple syrup, sugar rim

After Eight – White & dark chocolate liqueur, crème de menthe

Please ask to see our digestif, cognac and whiskey menu

(gf) gluten free (v) vegetarian (ve) vegan *can be gluten free

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements. Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, including peanuts, sesame seeds & tree nuts. Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it.

A discretionary 12.5% gratuity is added to each restaurant bill