



Desserts

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

Rhubarb Eton Mess, bergamot curd, lime meringue, Greek yoghurt sorbet £10.50

Yuzu pannacotta, black pepper & basil macerated strawberries, caramelised white chocolate crumb, strawberry sorbet (v) (gf) £9.50

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 artisan ice-cream & sorbet (gf) £3.25 per scoop
Ice Cream: Vanilla / Strawberry Clotted Cream / Chocolate / Mint Choc Chip / Baileys / Stout
Sorbet: Blood Orange / Blackcurrant / Lemon / Passionfruit / Raspberry / Strawberry / Rhubarb
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 from £13

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