



DESSERTS

RASPBERRY & CRANACHAN PAVLOVA v

Whisky cream, flap jack & honey tuille, raspberry 7.95

WHITE & DARK CHOCOLATE FONDANT v

Salted caramel ice cream, torched marshmallow
& granola crumb 8.95

BAILEYS & CARAMEL CHEESECAKE v

Butterscotch sauce, vanilla ice cream
& white chocolate shard 7.95

STRAWBERRY & DARK CHOCOLATE ECLAIR v

Chantilly cream, red berry jel,
strawberry ripple ice cream 8.95

SALTED CARAMEL TABLET SUNDAE v

Salted caramel ice cream, honeycomb,
tablet & toffee sauce, whipped cream 8.95

THE CLASSIC STICKY TOFFEE PUDDING v

Butterscotch sauce & vanilla ice cream 7.95

TRADITIONAL ITALIAN ICE CREAM v

Choose two: vanilla, chocolate or strawberry
Add sauce: strawberry, chocolate or butterscotch 6.95

AFFOGATO v

Coffee & vanilla ice cream 7.95

TRUFFLE BROWNIE TORTE VE

Vegan vanilla ice cream, chocolate sauce 6.95

VEGAN APPLEWOOD CHEESE BOARD VE

Oatie biscuits, celery, grapes, apple & plum chutney 8.95



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FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements

 Vegetarian  Ask for Vegan

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.