

NO. 3

PUDDINGS

- 'Affogato'** £7
vanilla ice cream, crushed amaretti, shot of espresso coffee (V, E, D, N, G, SD)
- Coconut Sorbet** freshly churned & topped with mulled wine berry compote £7
(2 scoops) (VG, SD)
- Christmas Spiced Sticky Toffee Pudding**, caramel sauce, £8
vanilla ice cream (V, D, E, G)
- Chocolate Fondant** £8
caramel sauce, vanilla ice cream (V, D, E, G) *Please allow 15 minutes*

CHOCOLATE TRUFFLES

- Hand made Sea Salted Caramel Dark Chocolate Truffles (4)** (V, D, S) £6
A delicate thin chocolate shell, dusted with cocoa, with a soft creamy sea salt caramel centre

CHEESE

- Stilton**, chilli jam, pickled celery, oat cakes (V, D, G, CE, GR, SD) £8
A pasteurised blue veined cheese, suitable for vegetarians with a rich semi soft and creamy texture

ALLERGEN KEY

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten
(L) Lupin (V) Vegetarian (N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD)
Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

Please advise your server of any allergies or dietary requirements.

A discretionary 10% service charge will be added to your final bill.

Which will then be shared equally between all our staff. All prices are inclusive of VAT