



Desserts

Add a moment with Louis XIII "The Fragrance of Time"

15ml £105.00 • 25ml £165.00 • 50ml £330.00

Passion Fruit & Orange Soufflé £10.25

Passion fruit and Cointreau sauce and passion fruit sorbet | 435 kcal
Sommelier's choice – Monbazillac, Château Ramón, France 2019 £7.00

Peach & Mango £9.50

Peach carpaccio, mango and lime salsa, Schnapps jelly, peach and lime sorbet | 424 kcal
Sommelier's choice – Botrytised Riesling, Polish Hill, Australia £9.50

Elderflower & Strawberries £9.95

Elderflower panna cotta, strawberries three ways: consommé, macerated and sorbet,
with elderflower syrup and crispy meringue | 756 kcal
Sommelier's choice – Sauternes, Château Les Mingets, France 2019 £8.50

Passion Fruit, Orange & White Chocolate £10.50

White chocolate bomb filled with passion fruit mousse,
candied orange and tropical sorbet and sauce | 489 kcal
Sommelier's choice – Changyu Golden Diamond Vidal Ice Wine, China 2015 £13.00

Dark Chocolate, Raspberries & Pistachio £10.25

Dark chocolate fondant, raspberry curd, pistachio crumb and raspberries | 895 kcal
Sommelier's choice – Espresso Martini £14.00

Selection of Cheeses with Fudges Biscuits

Three cheeses £8.50 | 367 kcal • Five cheeses £13.50 | 431 kcal
To complement we have a superb selection of three ports for £19.00

Selection of Local Ice Creams & Sorbets £7.50 | 647kcal

Sommelier's choice – Botrytised Riesling, Polish Hill, Australia £9.50

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.
All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal line with three vertical lines extending downwards from it, resembling a pier or a breakwater.