



Desserts

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

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

Gingerbread Soufflé £10.25

Cinnamon ice cream, served with custard sauce | 435 kcal

Sommelier's choice – Pineau des Charentes, Jules Gautret, France £7.50

Irish Cream £12.00

Baileys sabayon, salted caramel ice cream, nut biscotti and toasted almond | 575 kcal

Sommelier's choice – Espresso Martini £14.00

Dark Chocolate & Ferrero Roche £12.00

Chocolate mousse with hazelnut praline, chocolate and hazelnut sauce,
crushed Ferrero Roche and gold leaf | 756 kcal

Sommelier's choice – Aleatico, Salice Salentino Dolce, Italy 2013 £9.25

White Chocolate, Orange & Mandarin Cheesecake £12.00

Mandarin purée, Turkish delight, white chocolate ice cream and orange dust | 790 kcal

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

Spiced Pineapple Carpaccio £10.50

Winter berry compote, mango salsa, sloe gin jelly and berry sorbet | 291 kcal

Sommelier's choice – Monbazillac, Château Ramón, France 2019 £7.00

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 – Sauternes, Château Les Mingets, France 2019 £8.50

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 supports underneath it, positioned below the text.