

Doughnut Fondue – To Share (v) warm jam & lime custard doughnuts, cinnamoon sugar, salted caramel sauce 919 Kcal	18
Black Forrest Mousse (v) 72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut 781 kcal	9
Vanilla Crème Brûlée (v) fresh blackberry, blackberry coulis & mint 678 kcal	9
Winter Berry Cheesecake (v) fresh blackberries, black berry gel & mint 806 kcal	9
Bluebird Golden Egg (v) white chocolate & vanilla mousse, passion fruit gel, Honeycomb, chocolate crumble, raspberry sauce 729 kcal	10
British Cheese Board (v) Tunworth, Montgomery's Cheddar, Colston Bassett Stilton, grapes, celery, quince & crackers 672 kc	1 <b>6</b>
Ice Cream (v) & Sorbet Selection (vg) 3 PE daily options 20-100 kcal	ER SCOOP

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.

