

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) whipped vanilla cream cheese, mulled berry compote, ginger biscuit base 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 kcal	16

Ice Cream (v) & Sorbet Selection (vg) 3 PER SCOOP

enon (+9)





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.

