



DESSERTS



White Chocolate & Winter Berry Cheesecake (v) whipped vanilla cream cheese, mulled berry compote, ginger biscuit base	10
Monkey Bread – To Share (v) cinnamon baked bread, salted pecan caramel, vanilla ice cream	20
Black Forrest Mousse (v) 72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut	10
Vanilla Crème Brûlée (v) blackberries, blackberry coulis & mint	10
Bluebird Golden Egg (v) white chocolate & vanilla mousse, passion fruit gel, honeycomb, chocolate crumble, raspberry sauce	10
Bluebird Cheese Board (v) Tomme De Savoie, Morbier Bichonne, Kidderton Ash, Baron Bigod, Colston Bassett Stilton, grapes, celery, quince & crackers	20

Ice Cream (v) & Sorbet Selection (vg) daily options

3 Per Scoop

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen, Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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.

Calorie information is available on request. 14.5% service charge will be added to your bill. Prices include VAT.

