

DESSERTS

Vegan Espresso Creme Caramel £7.95

Pistachio Biscotti

(VE) G, N, S, SD 801 Kcal

Elderflower Brûlée £7.95

Lemon Madeleines

G, E, D 713 Kcal

Mango Panna Cotta £7.95

Tonka Cream, Raspberry Clotted Cream

Shortbread Sandwich

G, D, SD 843 Kcal

Warm Double Chocolate & Raspberry Cookie £7.95

Freeze Dried Raspberries, Raspberry Sorbet

S, E, D 464 Kcal

Rhubarb & Blood Orange Crumble £7.95

Vanilla Bean Anglaise

(GF) E, D, SD 903 Kcal

Sticky Toffee Pudding Sundae £8.95

Warm Sticky Toffee Pudding,


Cinder Toffee Ice Cream, Warm Caramel Sauce

(GF) E, D, SD 830 Kcal

Artisan Yorkshire Cheeseboard £12.95

Chefs Chutney

G, N, D, SE, SD 606 Kcal



*“One cannot think well, love well,
sleep well, if one has not dined well.”*

VIRGINIA WOOLF

Head Chef Tom and his team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts /
G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard /
S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish remove this element.

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