



## **DESSERT MENU**

Classic vanilla crème brûlée V | £9 Shortbread

The Apricot V | £12 Apricot mousse, almond crunch

Fondant V | £11 66% dark chocolate, passion fruit, coconut sorbet

> Banoffee Mousse V | £11 Dulce de leche, roasted hazelnuts

Cheesecake V | £10 Basque cheesecake, English strawberries ice cream

Ice cream & Sorbet V | £8 Vanilla, chocolate, strawberry, rum & raisin Lemon, coconut, raspberry

Paxton & Whitfield cheese board | £16 Oat crackers & apricot chutney

## V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources.