



Desserts

Creme Brulee (V,GFA)

Rich and creamy creme Brulee, served with fresh berries and lemon sorbet

Chocolate Fondant (V)

Melt in the middle chocolate cake, served with Chantilly cream and seasonal berries

Apple tart tatin (V,VEA)

Caramelised apples, flakey puff pastry, served with vanilla ice cream

Strawberry, mint and chocolate (VE,V)

Vegan sponge cake, topped fresh strawberries, vegan chocolate mousse and mint fluid gel, served with strawberry sorbet

Croquembouche (V)

Tower of profiteroles held together with caramel, filled with salted caramel cream, topped with chocolate ganache and spun sugar.

(£15 Supplement Charge, Pre Order Only)