

## DESSERTS

**Bailey's crème brûlée**, toffee banana and vanilla sable biscuit (gfo) **£7.95**

**Dark chocolate and praline cheesecake**, candied walnuts and chocolate and orange ice cream **£7.95**

**Passion fruit tart**, charred pineapple, passion fruit syrup and coconut Chantilly cream **£7.95**

**Dark chocolate and cherry fondant**, pistachio ice cream and cocoa sugar tuile **£8.50**

**Coconut mousse**, amaretti and chia seed biscuit, mango and pineapple salsa and lime syrup (gfo) **£7.95**

**Warm treacle tart**, poached clementines, stem ginger and clotted cream ice cream **£7.95**

**Warm orange and almond sponge**, spiced winter fruit compote and vanilla clotted cream (vgo) (gfo) **£7.95**

## PALM COURT SUNDAES | £7.95

### Eton mess

sweet poached mixed berries, strawberry ice cream, meringue pieces and whipped Chantilly cream

### Black Forest

chocolate brownie, chocolate ice cream, black cherry, chocolate sauce and whipped Chantilly cream (vgo)

### Sticky Toffee

Sticky toffee pieces, toffee fudge ice cream, salted caramel sauce and Chantilly cream (gfo)

## CHEF'S ARTISAN LOCAL CHEESES

Served with truffle honey, red onion and quince chutney and Peter's Yard crackers (gfo) **£13.95**

### Burt's Blue

A soft, mould-ripened blue cheese. Each cheese is pierced by hand during the ripening process to encourage and allow the growth of mild blue veins through the paste. As the cheese matures, the flavours become more rounded and the resistance gives way to a much softer texture.

### Black Bob extra-mature cheddar

A well-rounded and very smooth-tasting cheddar with a creamy, mature texture and a slight tang.

### Perl Wen

A soft organic white brie- style cheese which starts with a Caerphilly recipe but is then mold ripened like a brie and has a mild flavour with a citric center.

## CHESHIRE FARM ICE CREAM

2 scoops **£5.25** | 3 scoops **£6.95**

Choose from:

chocolate, strawberry, vanilla bean, mocha, pistachio, toffee fudge and clotted cream  
Vegan ice creams: chocolate, raspberry ripple, vanilla bean

## SORBET

2 scoops **£5.25** | 3 scoops **£6.95**

Choose from: lime, raspberry, mango (vg) (gfo)

## SWEET SIPS

- Barbadillo Fino Pale Dry Sherry, Spain (50ml) **£4.50**  
Barbadillo Olorosso Dry Sherry, Spain (50ml) **£4.50**  
Barbadillo Pedro Ximenez Sherry, Spain (50ml) **£5.00**  
Heaven on Earth by Stellar Organics, South Africa (75ml) **£6.75**  
Torres 'Floralis' Moscatel Oro, Spain (75ml) **£6.95**

### Espresso Martini **£10.00**

Absolut Vanilla vodka, Kahlúa and espresso

### Coffee

- Espresso **£3.70**  
Double Espresso **£3.90**  
Cappuccino **£3.90**  
Latte **£3.90**  
Mocha **£3.90**  
Americano **£3.80**  
Macchiato **£3.70**  
Flat White **£3.90**

### Liqueur coffee from **£6.50**

Ask your server for more information on our range of liqueur coffees.

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

(vg) vegan (gfo) Gluten-free option available. Please note that some dishes may contain traces of nuts or small bones.

### The Tip Jar

We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.