

TO FINISH

HANDMADE DESSERTS

ALL OF THE DELICIOUS ELEMENTS ON YOUR PLATE ARE HANDMADE BY JACK COGHILL -
OUR AWARD-WINNING PASTRY CHEF & CHOCOLATIER.

SUMMER CRANACHAN £8

RASPBERRY & WHITE CHOCOLATE MOUSSE, MONKEY SHOULDER WHISKY GEL, TOASTED OAT
MARSHMALLOW, RASPBERRY CONSOMMÉ, CRUSHED MERINGUE, HONEY TUILE, RASPBERRY
SORBET

STICKY TOFFEE £9

STICKY TOFFEE PUDDING CHOUX BUN, DATE & TREACLE CREAM, SCOTTISH TABLET, CLOTTED
CREAM ICE CREAM, CANDIED PECANS, TOFFEE SAUCE

CHOCOLATE BROWNIE £10

CHOCOLATE DIPPED SET MOUSSE, FUDGE BROWNIE, DULCE CREMEUX, CRYSTALLISED PEANUTS,
PEANUT CRUNCH ICE CREAM

ARTISAN CHEESE

SELECTION OF I. J. MELLIS CHEESES, CRISP BREAD, APPLE & MANGO CHUTNEY, QUINCE SORBET
3 CHEESES £12 4 CHEESES £14

SERVE WITH

PANSAL DEL CALAS £11.50 (125ML)

CONCENTRATED DARK WINE, RIPE FRUIT AROMAS OF PLUMS, CASSIS, DARK CHERRIES AND
CURRANTS.

JACK'S CHOCOLATE BOX

TEA, COFFEE, OR HOT CHOCOLATE £9

WITH A CHOICE OF 4 HANDMADE CHOCOLATES BY JACK