



## ICE CREAM

### Ice Cream and Sorbets

**GF V VE** 6.50 *Three scoops*  
Finest Warwickshire gelato and sorbets  
Choose from honeycomb, Madagascan  
vanilla, black cherry, mango sorbet,  
raspberry sorbet

## CHEESE

### British Isle Cheeseboard **V** 13

Artisan crackers, chutney, grapes,  
smoked almonds

## COFFEE

### Cafe Affogato **V VEA** 5

Add a liqueur 2

## DESSERTS

### Milk Chocolate & Amaretto Tart **V** 8

Dark cherry mascarpone cream

### Peach Melba Cheesecake **V** 8

Raspberry compote, fresh cream

### Black Treacle Sticky Toffee **V** 9

Butterscotch sauce, honeycomb ice cream

### Yuzu & Lime Panna Cotta **V GFA** 8

Basil biscuit crumb

### Smashed Eton Mess **V GF** 8

Champagne & summer fruit compote, freeze dried  
raspberries & French vanilla cream

## LIQUID DESSERTS

### Drunken PB 9.50

Dark chocolate, peanut butter whiskey,  
smoked sea salt

### Grasshopper 10

Mint, white chocolate, milk

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

**DF** Dairy Free **GFA** Gluten Free available (please ask)

**VEA** Vegan available (please ask) **N** Contains Nuts

It is important that you notify us of any allergies or intolerances.  
All weights are approximate prior to cooking, and all dishes are prepped in an  
environment that is not free from nuts, seeds, lactose or other allergens.

A 10% discretionary service charge is added to tables of six or more.  
100% of all our gratuities are distributed amongst all the staff.