



Dinner time Puds

Peanut mille feuille with dark chocolate ice cream

Apple & Raspberry crumble
served warm with crème Anglaise & cinnamon ice cream

Crème Bruleé Thai style
Rich in coconut milk & coconut cream
with banana and sesame seeds

Fresh Seasonal Fruits
with lime ice cream & an orange sabayon

Warm Chocolate cake
with Vanilla ice cream
takes 20 mins to freshly bakewell worth the wait

Tirami su parfait with an orange & wild berry coulis

"The Minstrel"

White chocolate ice cream with a wanjo sabayon, dark chocolate crispies and a ginger tuile
biscuit

Summer Pudding with crème Anglaise & vanilla pod ice cream

Our Daily special
check the board for today's delight

D495

All prices are inclusive of 15% VAT