



DESSERTS

Spring / Summer

Peach & berry opera cake, strawberry custard, peach sorbet
(Gluten-wheat, dairy-milk)

Blueberry & strawberry mille-feuille, dark chocolate & mint
crèmeux
(Gluten-wheat, soya, dairy-milk, egg)

Rhubarb cheesecake, rhubarb jelly, coconut meringue
(Dairy-milk, egg, gluten-wheat)

Brown butter & rhubarb panna cotta, caramelised croissant
croutons, espresso spread
(Dairy-milk, gluten-wheat, soya)

Trio of apples: apple frangipane, apple trifle, green apple
sorbet
(Egg, gluten-wheat, dairy-milk, tree nut-almond)

White chocolate panna cotta, strawberries, honeycomb, yogurt
sorbet
(Dairy-milk)

Raw lemon, ginger & chia cheesecake, candied lemons,
caramelised cashews (vg)
(Tree nut-cashew)

White chocolate mousse, summer fruits, chocolate crisp (vg)
(Soya)



DESSERTS

Autumn / Winter

Salted caramel tart, pistachio tuille, tonka bean ice cream

Rocky road cheesecake, berry gel, honeycomb. (gf)

Winter mess, biscotti crumb, berry sorbet

Dark chocolate & orange terrine, crème patisserie,
chocolate foam

Spiced apple cake, caramel sauce (vg, gf)

Raw lemon, ginger & chia cheesecake, candied lemons,
caramelised cashews (vg)

White chocolate mousse, summer fruits, chocolate crisp (vg)