THE
GRILL
BAR & RESTAURANT

DESSERT MENU

BRAEBURN APPLE, BLACKBERRY & HAZELNUT CRUMBLE 8.50
Tonka bean custard, clotted cream ice cream *(V,H,W,D,E)*

BELGIAN CHOCOLATE & ORANGE TART 8.50
Berry compote, dairy free vanilla ice cream *(V,S)*

BANOFFEE CHEESECAKE 7.50
Pecan brittle, caramel sauce *(V,PN,W,B,D,E)*

LEMON TART 7.50
Passion fruit gel, champagne sorbet *(V,W,A,D,E)*

ICE CREAM & SORBET 6.50
Three scoops of your choice from:
Dairy free vanilla *(V),* dairy free chocolate *(V,S),* dairy free strawberry *(V),*
champagne sorbet *(V,SD),* clotted cream *(V,D),* raspberry sorbet *(V),*
lemon sorbet *(V)*

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment,
nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts,
(SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: Plant-based, (V) Vegetarian