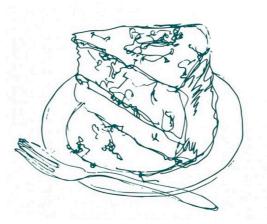
RESTAURANT



TO FINISH

Sweet potato chai spiced parfait, roasted pecans, date glaze **N/VE/SF 15**

Kentish cobnut torta caprese, Xoco 100% cacao mousse **N 16**

Baked cream, honey & rooibos preserved apricots, sour rye crumb 13

Heritage pear & apple crumble, lavender ice cream **VE/SF 14**

Basque cheesecake, wasted coffee salted caramel, roasted black banana ice cream **14**

British cheese, pickles, relish, fruit & crackers **18**

N - nuts | V - vegetarian | VE - vegan | SF - refined sugar free

We use every last bit of any imported products, like coffee or bananas, to
reduce food waste & environmental impact

We use sugar mindfully in our desserts, and choose to use natural
alternatives, like coconut sugar where possible

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 13.5% will be added to your bill