

## Desserts

- |   |   |
|---|---|
| <b>HONEY NUT POSSET <b>GF</b></b>   | 5 |
| A Sweetened creamy honey mousse, with a nut wafer, meringue hive, honey, and dark chocolate twigs<br><i>(MILK, EGG, SOYA)</i>         |   |
| <b>MANGO AND COCONUT PANNA COTTA <b>GF</b></b>  | 5 |
| Layered mango gel and coconut panna cotta with diced mango, with a mango and coconut tuile<br><i>(EGG, SOYA)</i>                      |   |
| <b>CHOCOLATE STUMP CAKE <b>GF</b></b>   | 5 |
| Rich chocolate and vanilla cream roulade with chocolate bark, sweet 'shrooms' and matcha moss<br><i>(MILK, EGG, SOYA)</i>             |   |
| <b>CLASSIC LEMON TART</b>   | 5 |
| A sharp but sweet lemon set tartlet served with fresh berries and spun sugar<br><i>(WHEAT, MILK, EGG)</i>                             |   |
| <b>EARL GREY &amp; LAVENDER</b>   | 5 |
| Earl Grey infused sponge layered with lavender ice cream, Earl Grey syrup and lavender short bread<br><i>(WHEAT, MILK, EGG, SOYA)</i> |   |
| <b>MINI DESSERT AND HOT DRINK</b>   | 5 |
| Your choice of hot drink served with homemade peanut butter cookies<br><i>(WHEAT, PEANUTS, EGG, MILK)</i>                             |   |

### Allergies & Intolerances

Key allergens are highlighted in bold italic; however, we are not a free from kitchen.  
please speak to your server for advice and additional options where possible