

# The Dining Room

## Dessert Menu

Poached William pear, lemon curd, plum compote, crème fraîche, crispy meringue 8

N, E, MK, SD, G

Apple, rhubarb & hazlenut crumble, vanilla ice cream 8

N, G, MK, SD, E

Hot Valrhona chocolate fondant, salted caramel ice cream 9

N, E, S, MK, G

Ice creams, sorbets 6

N, E, S, MK

Homemade chocolate truffles 4

N, E, MK, G

British Cheeseboard 12

N, SS, MK, CY, SD, G

Baron Bigod, Northern blue, Pitchfork 12-month matured cheddar, Golden Cross mature Ash log, plum & ginger chutney, Peter's Yard mix crackers

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G)

May Contain

Before you order, please inform our staff if you have any food allergies. Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

