

## Sweet

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Egg custard tart, Kentish apricot compote	£10
Sticky toffee Braeburn apple cake, clotted cream ice cream	£10
Chilled rice pudding, English strawberries, honeycomb, tarragon	£10
Baked Alaska, raspberries, peach, lemon verbena	£10
Warm chocolate fondant, cherries, almond milk ice cream	£10
Seasonal cheese, crackers, thyme honey	£14

## Digestifs

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<b>Toffee Affogato</b>	£15
Cotswold Co. toffee vodka, Cotswolds ice cream, double espresso	
<b>Toffee Martini</b>	£16
Cotswold Co. toffee vodka, Kahlua, syrup, espresso	
<b>Fig Blossom</b>	£17.5
Esprit de Figs, Cotswolds Co. vodka, St. Germain, grapefruit, lemon	

## Sweet & Fortified

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Warre Otima 10yo Tawny Port	£9
Château Septy, Monbazillac, Bordeaux, France, 2018	£8
Oreg Kiraly Dulo Sweet Szamorodni Furmint Barta, Tokaji, Hungary, 2013	£17

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt out that's fine too, just let us know.

Some of our dishes contain allergens, as well as (delicious!) calories.

If you'd like to see our allergen menu and calorie count for our dishes scan the QR code.

