

Desserts

Praline & Dark Chocolate Delice 16

hazelnut, feuilletine, caramelized
white chocolate ice cream,
Italian hot chocolate

Sticky Toffee Pudding 15

vanilla ice cream, salted caramel

Crème Brûlée 15

Tahitian vanilla, Italian cookies,
seasonal berries

Cheesecake 15

lemon curd & gel, almond crumble,
meringue kisses, mint Chantilly
cream

Mango "Shortcake" 16

cashew coconut mousse, textures of
mango, oat milk sponge,
vegan meringue

**International & Regional
Cheese Board 34**

daily selection, stewed apricots,
iced grapes, assorted nuts, quince
paste, fruit & seed crisps

**House Churned Ice Cream
& Sorbets 14**

ask your server for details

House Made Macarons 8 for 17

seasonal flavours

**Executive Chef
Richard Benson**