

Desserts

Cheese board with artisan biscuits, walnuts, grapes,
celery and quince chutney
(GFa) (V) £11.50

Homemade Bakewell tart served with crème anglaise
and raspberry ice cream (V) £9.95
£1 from each sale will go to the Me & Dee charity

Chocolate brownie with caramelised banana mousse,
orange sorbet and strawberry coulis
(GF) (V) £8.95

Pear & fig cinnamon-spiced filo parcel with
vegan vanilla ice cream and blueberry
coulis (VE) £8.95

Winter pavlova with vanilla Chantilly cream,
winter berry compote and blood orange sorbet
(GF) (V) £8.95

Sticky toffee pudding with butterscotch
sauce and vanilla ice cream (V) £8.95

Peach, apple & almond crumble with vegan
vanilla ice cream (GF) (VE) £8.95

White chocolate & passion fruit crème brûlée
with shortbread biscuit and berry coulis (V) £8.95

Three scoops of ice cream or sorbet £6.95
*Ice creams (GF) (V) Chocolate, Vanilla, Salted
caramel and Vegan vanilla*

*Sorbets (GF) (VE) Raspberry, Orange and Blood
orange*

Affogato (GF) (V) £9.95
Choose from: Baileys, Frangelico or Amaretto

Peacock Gourmand

Selection of miniature desserts with a choice of:

Café - espresso (GFa) (V) £11.95

Coupe - a glass of fizz (GFa) (V) £14.95

Verre - A glass of dessert wine (GFa) (V) £15.95

After dinner drinks

Dessert wines

Palazzina Moscato d'Asti,
Vendemmia Tardiva 2015, Italy –
ABV 14%
Glass £6.95 Bottle £18.95

Monbazillac Domaine de Grange Neuve
2017, France – ABV 12.5%
Glass £8.00 Bottle £23.95

Ginestet Classique Sauternes (50cl),
France – ABV 13.5%
Glass £8.50 Bottle £25.95

Cocktails

Grey Goose Espresso Martini £9.50
Brandy Alexander £9.50

Other wines & Port

Sherry Classic Manzanilla, Fernando de
Castilla NV, Spain – ABV 15%
Glass £6.95 Bottle £23.50

Sherry Pedro Ximenez Fernando de
Castilla NV, Spain – ABV 15%
Glass £8.00 Bottle £43.50

Late Bottled Vintage Krohn Port –
ABV 20%
Glass £6.50 Bottle £35.00

Sandeman's 10 yr old Tawny Port –
ABV 20%
Glass £8.00 Bottle £45.00

Please note, if you have an allergy or intolerance
speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarian

(VE) dishes are suitable for vegans

(VEa) dishes that can be adapted to be suitable for vegans

(GF) relates to food that has no gluten- containing ingredients

(GFa) are dishes that can be adapted to suit a gluten-free diet