DESSERTS

Sticky Toffee Date Pudding
Butterscotch sauce, salted caramel ice cream
G, S, SD, E, D / N, CE, MU / 771 kcal V 9.00

Apple & Winter Berry Crumble
Vanilla bean custard
E, D, SD / CE, MU / 755 kcal V, GF 9.00

Chef's Recommendation
Dark Chocolate Fondant
Coconut, chocolate sauce, vanilla ice cream
G, S, E, D, SD / 571 kcal V 11.00

Clementine, Cointreau & Passion Fruit Eton Mess
E, D, SD / CE, MU / 525 kcal V, GF 9.00

Baked Camembert To Share
Smoked butter, apple cider chutney
G, D, MU, SD / 1630 kcal V 17.00

Jude's Ice Cream Selection
Ask for today's selection
ASK FOR CALORIES & ALLERGENS V, VEO, GF 7.50

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.



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