

- to finish -  
*Vegan & Dairy-free*

A 3 scoop selection of sorbets  
**4.50** per scoop

Madagascan vanilla dairy-free ice cream  
**1.75** per scoop

Peanut chip dairy-free ice cream  
**1.75** per scoop

A selection of autumn fruits with fruit meringue  
**4.25**



If you are concerned about food allergies please ask a member of our team for assistance.  
Prices include VAT. Service not included except for tables of 8 and above which will have  
a discretionary 10% service charge added to the bill.

# - to finish -

## *Gluten-Free*

### 'Amalfi Mess'

Chantilly cream, meringue nibs, autumn fruits  
and blackcurrant ice cream

**7.00 (V)**

Crème caramel, caramelised white chocolate,  
hazelnut brittle, caramel ice cream and honeycomb

**7.25**

A 3 scoop selection of sorbets or Italian gelato

**4.50**

A selection of daily cheeses, from our cheese board.

Served with celery sticks, Muscat bleu grapes,  
red onion chutney and gluten-free artisan biscuits

3 cheeses

**9.00**

3 cheeses

**11.00**

5 cheeses

**13.00**



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# - to finish -

*Vegan, gluten-free and dairy-free menus  
available upon request.*

White chocolate and blackberry panettone pudding  
with blackberry ice cream  
**6.75**

'Amalfi Mess'  
Chantilly cream, meringue nibs,  
autumn fruits and blackcurrant ice cream  
**7.00 (V)**

Dark chocolate fondant, orange jelly,  
toasted almonds and marmalade ice cream  
*10 minute cooking time*  
**8.50**

Crème caramel, caramelised white chocolate,  
hazelnut brittle, caramel ice cream and honeycomb  
**7.25**

Handmade chocolate truffles  
**4.00**

A 3 scoop selection of ice creams or sorbets  
**4.00**

Coffee and mini dessert,  
your choice of coffee served with either  
chocolate truffles or mini Amalfi mess  
**6.00**

A selection of daily cheeses, from our cheese board.  
Served with celery sticks, Muscat grapes, red onion chutney  
and Ashbourne artisan biscuits (V)

3 cheeses  
**9.00**

3 cheeses  
**11.00**

5 cheeses  
**13.00**

## - dessert cocktails -

Limoncello ice cream martini  
Limoncello, vanilla vodka with ice cream  
**8.00**

Espresso martini  
Amaretto, salted caramel and dark chocolate,  
shaken with vanilla and espresso  
**8.25**

Old fashioned  
Woodford Reserve Bourbon with sugars and bitters  
**9.00**



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