

# PUDDINGS

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

'LEMON MERINGUE PIE'	9
amalfi lemon posset, caremelised meringue shard, shortbread, raspberry sorbet	
BITTER CHOCOLATE NAMELAKA	11
torched blood orange, milk tuile, chocolate soil, blood orange & saffron sorbet	
ITALIAN ESPRESSO CRÈME CARAMEL VG	10
dark chocolate & pistachio biscotti	
STICKY TOFFEE PUDDING	10
salted caramel sauce, madagascar vanilla ice cream	
SOMERSET CHEESE TART	11
pickled walnuts, grapes, red chicory	

THE FINAL SECTOR

ADD A GLASS OF  
TOKAJI 12 125 ML

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | VG suitable for vegans  
VGO vegan option available

Scan here for  
allergens &  
calories >



# **THE GALLERY**