

PUDDINGS

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

BURNT SALTED CARAMEL TART, V lime crème fraîche	9.5
DARK CHOCOLATE MOUSSE V chocolate & coco nib crumb, Cornish sea salt	9.5
BUTTERMILK PANNA COTTA VGO macerated English strawberries, elderflower syrup	9.5
LANCASHIRE BOMB CHEESE V English fruit cake, pickled walnuts	12.5

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