PUDDINGS

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

70% DARK CHOCOLATE AND SALTED CARAMEL TART V **9.5**
olive oil ice cream

BURNT BASQUE CHEESECAKE V **9.5**
pistachio nut cream, hedgerow berries

STICKY TOFFEE PUDDING VGO **9.5**
butterscotch sauce, Cornish clotted cream

LANCASHIRE BOMB CHEESE V **12.5**
English fruit cake, pickled walnuts

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