

DESSERTS

CHOCOLATE FONDANT 8 **V**

raspberry coulis

COCO & PASSION FRUIT BRÛLÉE 9 **VE**

baked coconut milk and caramelised passion fruit
'our signature vegan interpretation of this classic'

VANILLA PANNA COTTA 8 **GF**

red wine pear

WHITE BOX PAVLOVA 10 **V**

mixed berries & white chocolate tuile

ART YARD PALETTES

BRITISH CHEESE 15 **V**

selection of British cheese, crackers, quince chutney, grapes

SWEET 15 **V**

selection of mini desserts with espresso

V vegetarian **VE** vegan **GF** gluten-free

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirement or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.