

# Plate

RESTAURANT · BAR · BAKE

## Sweet plates

Coffee brûlée - chocolate ganache - amaretto - espresso ice cream	6.5
Banana - buckwheat speculoos - yoghurt - honeycomb	6.5
Honey & buttermilk panna cotta - rhubarb - ginger - raspberry anise sorbet	6.5
Valrhona Caramelia chocolate mousse - pain perdu - hazelnut - passion fruit	8
Selection of homemade ice creams or sorbets	6
To share	
Caramelised apple tart - toasted almond ice cream	12
British artisan cheese board - biscuits - chutney	3 cheeses 10
	5 cheeses 14
Baron Bigod - cow - unpasteurized - traditional rennet - Suffolk - England	
Ragstone - goat - unpasteurized - traditional rennet - Herefordshire - England	
Montgomery's Cheddar - cow - unpasteurized - traditional rennet - Somerset - England	
Celtic Promise - cow - unpasteurized - vegetarian rennet - Ceredigion - Wales	
Perl Las - cow - pasteurized - vegetarian rennet - Carmarthenshire - Wales	

*Dishes, items, may be subject to changes according to product seasonality and availability  
If you have a food allergy or intolerance please speak to a member of the team before ordering.  
A 12.5% service charge will be added to your final bill. All prices include VAT @20%.*