



DESSERTS

Honey & yoghurt panna cotta with pistachio crumble,
orange jelly, citrus salad and lavender crostoli
13.50

Apple & rhubarb streusel cake with rhubarb ice cream,
cinnamon syrup and apple chips
13.00

Dark chocolate, raspberry & hazelnut tart with chocolate sorbet,
peanut brittle and berry compote
14.00

Mango ice cream and passionfruit sorbet with
a coconut savarin, basil seeds and pineapple confit
13.50

Affogato with Baileys & scorched almond ice cream
and almond praline shortbreads
12.00

1918 Chocolate truffles and petit fours 12.00

Cheese selection served with house made lavosh and dried fruit
~ individual cheese 12.00
~ combination for one 15.00
~ combination for two 26.00