

24. STORIES



THE FINAL CHAPTER: SWEETLY TOLD

DESSERTS

To Share

STICKY TOFFEE PUDDING (V) 18

Condensed milk ice cream, butterscotch *SINGLE PORTION* 10

BOURNVILLE CHOCOLATE FONDANT (V) 13

Salt cookie crumb, summer berry sorbet

CRÈME BRÛLÉE (V) 10

Vanilla, orange sable biscuit, pistachio ice cream

TROPICAL CHOCOLATE MOUSSE (VG) 13

54% dark chocolate mousse, mango and passion fruit compote,
Blackcurrant meringue, coconut and passion fruit sorbet

COMTÉ CHEESE (VG) 10

Aged 24 months, apple chutney, crackers

CHEESE PLATE 3 FOR 14 | 5 FOR 18

ICE CREAM | SORBET (V/VG) 9

SELECTION OF 3

Vanilla | Chocolate | Caramel | Raspberry

Coconut & Passion Fruit | Bergamot

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) - HALAL

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.