

# NO. 3

## SWEET PLATES

'Affogato' vanilla ice cream, shot of espresso coffee and crushed amarretti £7  
(V, E, D, N, G, SD)

Raspberry Sorbet topped with champagne granita £7  
(VG, SD) (two scoops)

Chocolate Brownie, vanilla ice cream, chocolate sauce £8  
(V, G, E, D) *Vegan brownie available on request*

Sticky Toffee Pudding, vanilla ice cream, caramel sauce (V, G, E, D) £8

## CHOCOLATES

Hand made Sea Salted Caramel Dark Chocolate Truffles (V, D, S) £2 each  
*A delicate thin chocolate shell, dusted with cocoa, with a soft creamy sea salt caramel centre*

### ALLERGEN KEY

Our allergen key is designed to help you with your menu choices, the letters on the menu are there to inform you of the allergens that are present within our dishes.

\*Please let us know if you have any allergies, intolerances, or dietary requirements before placing your order. Not all ingredients are listed on the menu and we can not guarantee the total absence of traces of nuts or allergens.

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian (N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

A discretionary 12.5% service charge will be added to your final bill. Which will then be shared equally between all our staff

All prices are inclusive of VAT