

BENTLEY'S SOFT SERVE

Strawberries & Pistachio Biscotti	12.50
Salted Caramel & Popcorn	10.95
White Peach Melba & Candied Almonds	12.50

DESSERTS

Tart on the Bar	10.95
<i>Please ask a member of the team</i>	
English Blackberries	8.50
<i>Chantilly Cream</i>	
Black Forest Gateau	13.95
<i>Kirsch Sour Cherries, Bitter Chocolate Mousse</i>	
- 2021 Ben Rye, Donnafugata DOC - Sicily, Italy / 75ml	25.00
Crème Caramel	12.50
<i>Brandy Poached Apricots, Green Almond</i>	
- 2022 Chateau Laville Jean-Christophe Barbe - Sauternes, France/ 75ml	18.00
Baked Alaska.	12.95
<i>Ginger, Raspberry</i>	
- 2021 Gelber Muskateller Auslese, J. Ehmoser - Austria / 75ml	16.00
Floating Island	11.95
<i>Gooseberry, Candied Almonds, Vanilla Custard</i>	
- 2021 Gelber Muskateller Auslese, J. Ehmoser - Austria / 75ml	16.00
Amalfi Lemon Sponge Pudding	12.95
<i>Lemon Curd Ice Cream</i>	
- 2022 Nivole Moscato d'Asti, M. Chiarlo - Piedmont, Italy / 75ml	8.00

CHEESE

Colston Bassett Stilton	14.50
<i>Nottinghamshire - Rich and Creamy - Cow's Milk - Unpasteurised</i>	
- Barros LBV, Douro Valley - Portugal / 75ml.	13.00
Banyuls-Soaked Cashel Blue	13.50
<i>Tipperary - Full and Buttery - Cow's Milk - Pasteurised</i>	
- PX El Candado, Valdespino, Jerez - Spain / 75ml	12.00
Montgomery Cheddar	14.00
<i>Somerset - Rich and Savoury - Cow's Milk - Unpasteurised</i>	
- N.V. Sandeman 10 Years Old Tawny, Douro Valley - Portugal / 75ml	15.00
Baron Bigod	14.50
<i>Suffolk - Silky and Mushroomy - Cow's Milk - Unpasteurised</i>	
- 2020 Monbazillac D L'Ancinne Cure L'Abbaye - France / 75ml	14.50

*For food allergies and intolerances, please alert your server.
A discretionary 15.00% service charge will be added to your bill.*