

Puddings

(1109 kcal)	Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	7.50
(738 kcal)	Rhubarb and custard - oat milk pudding, Wye Valley rhubarb, custard ice cream (ve)	8.50
(623 kcal)	Lime burnt cream – charred pineapple, coconut, mango and passionfruit sorbet (v)	7.95
(649 kcal)	Chocolate cheesecake – blood orange, almond, dark chocolate sorbet, honeycomb <i>This tastes amazing with our Grenat Maury Lafage red dessert wine</i>	8.50 100ml 5.95
(710 kcal)	The Beckford chocolate box – handmade chocolates and sweet treats	8.00
(236 kcal)	Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit Food for thought: 50p from every sale of this dish will be donated to The Burnt Chef Project	4.50

Cheese to share

(689 kcal)

A selection of British artisan cheese, selected by our chefs.	16.95
Served with caramelised apple chutney, Medjool dates, cornichons, candied walnuts, sourdough crispbreads	
<i>Try a glass of Cockburn's port to go with your cheese</i>	50ml 4.50



THE BURNT CHEF PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	8.50	Grenat Maury Lafage - red dessert wine	100ml 5.95
Limoncello	50ml 9.70	Classic Negroni	9.50
Bulleit Bourbon Old Fashioned	9.00	Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95

Illy Coffee, Classico blend (v)

Dairy-free milks available

Americano	2.60
Latte (133 kcal)	3.20
Cappuccino (120 kcal)	3.20
Espresso	Single 1.60 / Double 2.25
Flat white (95 kcal)	3.10
Black Forest 'Monbana' hot chocolate (403 kcal)	4.10
'Monbana' hot chocolate (272 kcal)	3.60
Mocha (221 kcal)	3.60

Canton Teas, Bristol (v)

English breakfast (32 kcal)	2.50
Chamomile	2.75
Earl Grey	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Peppermint	2.75
Red berry and hibiscus	2.75
Wild rooibos	2.75

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

