

Chapter.

KITCHEN | BAR | TERRACE

DESSERTS.

Valrhona Chocolate Cheesecake (VE) £13
blackberry textures

Monteagudo Pedro Ximenez, Delgado Zueleta, Spain £45 / £10

Pecan Pie. (V) £11
vanilla ice cream
Nederberg Noble Late Harvest 75ml £10

Millefeuille £10
raspberry | white chocolate
La Fornarina Prosecco NV 125 ml £9

Apple Upside Down Cake. (V) ** £9
custard
Ch Petit Verdines Sauternes 75ml £10

Chocolate Truffles. £6 for 4 pieces
white | dark | milk

Ice Cream. (V)** £2.50 per scoop
Monteagudo Pedro Ximenez, Delgado Zueleta 75ml £10

Sorbet. (VE)** £2.50 per scoop

Brummie Affogato. (V) £7
vanilla ice cream | B-Rum Honey Rum

AFTER DINNER COCKTAILS. £11.50

Espresso Martini
Kahlua, vodka, double espresso

White Russian
Kahlua, vodka, half & half

Mudslide
Kahlua, vodka, baileys, half & half

Negroni Sbagliato
Campari, Martini Rosso, prosecco

Rusty Nail
Drambuie, Johnny Walker Black Label

Please advise any food allergies prior to ordering. Note we are not an allergen-free kitchen.

12.5% discretionary service charge will be added to your bill to be shared amongst all members of staff .

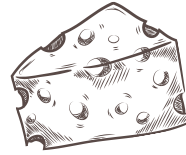
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BRITISH & IRISH CHEESE PLATE.

£14

Our cheesemonger's seasonal selection
chutney | crackers | fruit | celery



Cotswold Brie.

A rich, creamy and fresh tasting Brie that continues to develop flavour without becoming pungent. Produced using organic milk from the Weaver's farm in Gloucestershire. (P) (V) (O)

Rosary Goat.

Fresh goat cheese from the New Forest with zesty and lemony flavours and a mousse-like texture. Rosary Dairy started in the late 80s and has reached a great level of consistency. (P) (V)

Cashel Blue.

The first blue cheese ever made in Ireland. Very rich and creamy made with milk from cows grazing in rich pastures. It's salty like all blue cheese with long lasting flavours. (P) (V) (O)

Appleby Double Gloucester.

Sarah and Paul Appleby's take on the traditional cheese produced on their farm in Cheshire. Nutty, rich and buttery with a satisfying bite. Each individual cheese takes a whole day to make and around 16 weeks to mature.

Oglesfield.

A great British Raclette style cheese made using the rich milk from the Montgomery's herd of Jersey cows. Washed in a special brine that gives it a slightly pungent rind which softens the cheese and gives it depth of flavour. (P)

(V) Vegetarian rennet | (P) Pasteurised | (O) Organic

PORT. 100 ml glass

Ferreira Tawny Port NV £10

Ferreira LBV Port £10

LIQUEUR COFFEE. £12.50 (NA £6.50)

Baileys, Cointreau, Kahlua, Amaretto, Brandy, Whisky

We also have a selection of Coffee & Tea and Digestifs.

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