

# OYSTER BOX

## PUDDINGS

*Suggested dessert wine by the glass 75ml / port by the glass 50ml*

*Elysium Black Muscat, California, USA, £7.75*

*Tenuta Poggio Rosso, Losna, Populonia, Tuscany £13.00*

*Graham's 10 Year Old Tawny £5.10 / 20 Year £8.00*

**Pineapple carpaccio**, coconut sorbet, pineapple crisp

£7.50 **VV NGCI DF**

**Lemon tart**, fresh strawberries, lemon ice cream, meringues

£8.50 **V**

**White chocolate mousse**, raspberry panna cotta £8.75 **NGCI**

**Hot chocolate fondant**, crème fraîche ice cream £8.75 **V**

**Crème brûlée**, caramelised banana, banana ice cream,  
macadamia crumb £8.75 **V**

**Café gourmand** – single espresso served with macaroons  
and vanilla ice cream £6.50 **V**

**Seasonal fruit**, clementine sorbet, passion fruit sauce £7.50 **VV**

**Jersey apple tart tatin**, vanilla ice cream, caramel sauce £8.50 **V**

**Ice creams and sorbets**, crisp nut biscotti **V (NGCI without the biscotti)**

**Ice cream** – crème fraîche / caramel / vanilla / blackberry  
chocolate / banana

**Sorbet** – raspberry / pineapple / coconut  
clementine **(VV and DF without the biscotti)**

1 scoop £2.50 / 2 scoops £4.50 / 3 scoops £6.00

## BRITISH FARMHOUSE CHEESE

2 / 3 is good for a portion

**Driftwood** – English goats' cheese 30g £3.25 **V**

**Blacksticks Blue** – soft blue cheese 40g £3.75 **V**

**Oglesfield** – semi-soft cows' milk 35g £3.95

**Westcombe cheddar** – deep mellow flavour 35g £3.50

Served with salad and biscuits **(NGCI without biscuits)**

**V** = Vegetarian. **VV** = Vegan. **DF** = Dairy-free.

**NGCI** = No Gluten Containing Ingredients – applies to foods made with ingredients that do not contain gluten. Please note that gluten is present in the kitchen so we cannot guarantee that any of our NGCI dishes are entirely gluten-free.

A discretionary 10% service charge will be added to all tables of 8 or more - all gratuities go directly to the team. 5% GST inclusive.