

## DESSERTS

### Tiramisu 7 **VE N**

flavoured with coffee liqueur & mocha cream  
try this with a glass of Dow's Fine Tawny Port 4.5

### Mango Cheesecake 7.5 **VE GF N** 1989

with passionfruit coulis  
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

### Strawberry Eton Mess 6.5 **VE GF**

British strawberries, meringue, Chantilly cream  
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

### Pressed Chocolate Cake 7 **GF** 1989

with Chantilly cream & a kumquat & star anise compote  
try this with a glass of Banyuls Rimage, Clos des Paulilles 4

### Lavender & Pistachio Crème Brûlée 7.5 **GF N** 1989

try this with a glass of Pedro Ximenex Emilio Hidalgo 6

### Peanut Butter Brownie 6.5 **VE N**

with vanilla ice-cream & chocolate sauce  
try this with Dow's Fine Tawny Port 4.5

### Ice Cream & Sorbets 6 (two scoops) **VE N**

### Dessert Trio 15 **VE N**

mango cheesecake; tiramisu; peanut butter brownie

### **Sample menu - Subject to change & availability**

1989 30TH ANNIVERSARY MENU £19.89 | **VE VEGAN** | **GF GLUTEN FREE** | **N CONTAINS NUTS**

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.