Desserts

Apple & Blackberry Crumble Tart

A sweet pastry tart filled with stewed Bramley apples and blackcurrants, topped with a buttery crumble, served with a rich vanilla custard

Crème Brûlée

An enriched anglaise, poached and caramelised, served with a zesty raspberry compote and shortbread 8.5

Paris-Brest, Praline Crème

Light choux pastry filled with a luscious praline crème, topped with crunchy almonds 8.5

Honeycomb Crunchies

Our own Lensbury honeycomb, made with beeswax from our beehives, dipped in rich milk chocolate and served with creamy mascarpone

Antonio's Chocolate Fondant

Rich and indulgent, molten-centred dark chocolate cake 8

Cheeseboard

A selection of the three cheeses from around the world, served with house chutney, apple slices and crackers

Cheeseboard for one: 9 | Cheeseboard for two: 15

Sherry & Port 950ml

Harveys Bristol Cream 18% | 3.5

Cockburn's Special Reserve

Tip Pepe 15% | 3.7

LBV Port 20% | 4.9

Please always inform your server of any allergies or intolerances before placing your order. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee the total absence of allergens in our food and drink. | A discretionary service charge of 12.5% will be added to your bill. This can be removed upon request.