

QUOD

RESTAURANT & BAR

PUDDINGS

Baked Vanilla Cheesecake, cherry ice cream 11.95

Pecan Pie, clotted cream 11.95

Roasted Pineapple & coconut sorbet 9.95 VG

Sticky Toffee Pudding, salted caramel ice cream 10.50

Apple & Blackberry Crumble, custard 10.50

Chocolate Pot, crème fraîche, hazelnut praline 10.95

Affogato, double espresso, vanilla ice cream 8.50

Add Amaretto or Pedro Ximenez 4.95

ICE CREAM

4.95 per scoop

Vanilla, Strawberry, Chocolate, Salted Caramel, Coffee

SORBET

5.95 per scoop

Bramble Sorbet

CHEESE

Beenleigh Blue, Riseley, Lincolnshire Poacher

spelt crackers, plum chutney

5.95 **each** or 16.50 **all three**

SWEET & FORTIFIED WINE

70ML/375ML

Tokaji, Hungary 11.50 / 40.50

Muscat, Australia 9.00 / 37.95

Sauternes, France 11.50 / 40.50

Vin Santo, Italy 18.00 / 115.00

Jurançon, France 14.95 / 78.00

"OUR CHEFS & BARTENDERS WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee the total absence of allergens due to an open plan kitchen, please inform us if you have a food allergy or intolerance.
15% discretionary service charge will be added to your bill. All service charges & tips go to our team.