

DESSERTS

The Dark Mark

Espresso soaked savoiardi layered with Baileys chantilly cream, finished with cocoa powder and dark cocoa crumb, served with warm Kahlúa hot chocolate sauce **[al]** 974kcal

Owl Post

Rolled Viennoise sponge scroll with raspberry jam and vanilla mousse, white chocolate ganache on a clotted cream shortbread crumb finished with white chocolate feathers and raspberry gel 1512kcal

Aragog's Lair

Dark chocolate and black cherry cheesecake, vanilla moss, dark chocolate twigs, lemon balm, blackberries, blueberries and red vein sorrel with Madagascan vanilla cream **[vg][wg]** 822kcal

Butterbeer Sticky Toffee Pudding

Butterbeer sticky toffee pudding served with white chocolate and honeycomb ice cream, cream soda foam and toffee sauce **[v]** 426kcal

'Charm Your Own Cheese' Board

Choose up to three varieties:

Farmhouse cheddar, brie, camembert, smoked applewood, red Leicester, Barkham Blue and goats cheese. Served with celery sticks, date & apple chutney, red grapes and a selection of crackers **[v]** from 581kcal

TEA & COFFEE

Choose a complimentary tea or coffee from our drinks menu

DESSERT WINE

**Château Simon, Sauternes,
Bordeaux, France 2019**

75ml 100ml

13.50 19.00

A luscious Sauternes with rich flavours of exotic fruits and citrus. The palate is round and fruity, finishing with subtle notes of spice and a refreshing hint of mint **[vg]**

PORT

**Vieira De Sousa,
10 Years Tawny, Portugal**

75ml 100ml

16.50 22.50

A rich tawny port with delicate nutty aromas and dried fruit notes. The palate is well-balanced with flavours of fig, plum, and subtle wood evolution, creating a smooth finish