

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

DARK ARTS

Borgin & Burke's

Toasted chestnut & black sesame panna cotta, served with blackberry and fig compote, black cocoa & honeycomb crumb, topped with a blackberry and fig skull jelly, sugar glass shards and accompanied by a bottle of spiced blackberry sauce [v] [s] 673kcal

TEA & COFFEE

Choose a complimentary tea or coffee from our drinks menu

[vg] Vegan • [v] Vegetarian • [wg] Made without gluten • [al] Contains alcohol • [s] Sesame