



Dessert Menu



All of the products served in the club could contain nuts, traces of nuts or nut derivatives. These could be eliminated from some dishes if desired.
(V) Indicates a dish that is suitable for vegetarians.

Dessert

STICKY TOFFEE PUDDING

Rich date sponge, warm toffee sauce,
sweet honeycomb ice cream

£11

WARM CHOCOLATE FONDANT

Molten chocolate core, crisp exterior,
vibrant blood orange sorbet

£11

VANILLA CRÈME BRÛLÉE

Classic baked custard, caramelized sugar crust,
Alphonso mango sorbet

£11

APPLE TARTE TATIN

Caramelised apples, flaky puff pastry,
warm cinnamon ice cream

£12

GULAB JAMUN CHEESECAKE

Fusion dessert, syrupy milk dumplings,
creamy cheesecake, vanilla bean ice cream

£11

TRADITIONAL KHEER

Fragrant Indian rice pudding, slow-cooked
thickened milk, cardamom, pistachio

£10

GOAN BEBINCA

Traditional multi-layered coconut cake,
spiced with nutmeg, roast pistachio ice cream

£10

ARTISANAL ICE CREAMS

Two scoops of your choice from our selection:

Bourbon Vanilla
Rich Chocolate
Sweet Strawberry
Banana Split
Roasted Pistachio
Creamy Coconut
Warm Cinnamon
Sweet Honeycomb

£8

REFRESHING SORBETS

Two scoops of your choice from our selection:

Alphonso Mango
Zesty Fresh Lemon
Vibrant Blood Orange
Decadent Dark Chocolate

£8



For allergen and calorie
information, please scan
the QR code or ask for a
member of the team for
our dish allergen guide.