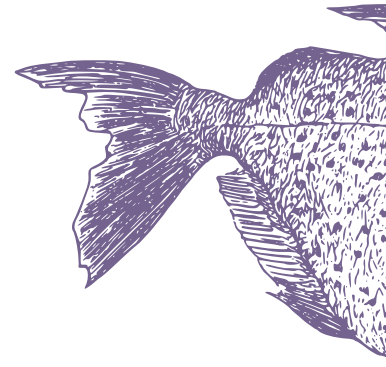


# Bait & PLATE

THE WEAVING SHED



## Desserts

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Pineapple Tarte Tatin with Coconut Rice Pudding Ice cream (v)	8
Callebaut 50% Dark Chocolate Mousse with White Chocolate & Baileys Fudge & Pistachio (v,gf) <i>"Late Harvest" Viognier/ Sauvignon, 2019, Chile (75ml) 4.9</i>	8
Blackberry Crème Brûlée with Bramley Apple Compote & Hazelnut Streusel (v,gf*) <i>Royal Tokaji Late Harvest, 2017, Hungary (75ml) 6.5</i>	8
White Chocolate & Baileys Affogato with James Gourmet Naturelle Coffee (v,gf)	6

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All dishes are prepared and plated by us in the restaurant. whilst every effort is taken to avoid cross contamination we cannot guarantee the absence of all allergens. please take particular care with regards to shellfish allergies, as many of our dishes contain shellfish. we cannot guarantee the absence of shellfish contamination in any of the dishes served. please speak to a member of the team if you have any allergies or dietary requirements. (v) Vegetarian, (ve) Vegan, (gf) Gluten Free, (gf\*) gluten can be removed, (n) Contains Nuts  
A discretionary service charge of 10% will be added to your bill, all of which goes directly to our hardworking passionate team.