Desserts

Apple Charlotte — 11.50
Calvados Ice Cream & Salted Caramel
2016 Château Laville Jean-Christophe Barbe – Sauternes, France - 75ml — 15.00

Blackberry & Damson Soup — 11.50
Buttermilk Sorbet, Walnut Crumble
N.V. Piper-Heidsieck Rosé Sauvage - Champagne, France – 125 ml — 25.00

Craquelin Choux — 12.00
Hazelnut Praline
2018 Passito Liquoroso di Pantelleria, Cantina Pelegrino – Sicily, Italy 75ml — 10.50

Wye Valley Raspberries — 11.75
Vanilla Creme Semolina, Poppy Seed Macaron
2017 Domaine Laguilhon Doux Cave de Gran - Jurançon, France - 75ml — 11.50

Bitter Chocolate Mousse — 10.50
Turkish Fig & Hazelnuts
1996 Barros Colheita – Douro, Portugal 75ml — 15.00

Popcorn Caramel — 8.75
Burnt Almond Ice Cream
2016 Grand Constance Groot Constance – Wester Cape, South Africa – 50ml — 23.00

CHEESE

Colston Bassett Stilton — 14.50
Port Wine Syrup
2015 Barros LBV – Douro, Portugal 75ml — 12.00

Banyuls-Soaked Crozier Blue — 13.50
Walnut, Apple & Wheaten Bread Crisp
2015 Banyuls, Gérard Bertrand – Languedoc, France 75ml — 12.00

Montgomery Cheddar — 13.00
Spiced Pear & Raisin, Homemade Oat Cakes
PX El Candado, Valdespino – Jerez, Spain 75ml — 10.00

Baron Bigod — 13.50
Gooseberry & Sourdough Crisp
1996 Barros Colheita – Douro, Portugal 75ml — 15.00

For food allergies and intolerances please alert your server.
A discretionary 13.50% service charge will be added to your bill. Prices are VAT inclusive.